

## EATING

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French cuisine is the West's most important and influential style of cooking. With the arguable exception of the Chinese, no other cuisine can compare to French for freshness of ingredients, reliance on natural flavours and the use of refined, often very complex cooking methods. Add to that the typical Parisian's passion for anything connected with the table and you will soon realise what everyone else here already knows: you are in a gourmet's paradise.

The very word 'cuisine', of course, is French in origin – the English 'cooking style' just cannot handle all the nuances – while 'French' conjures up a sophisticated, cultured people who know their arts, including gastronomy. While there is only some truth to that notion (not every Parisian is a walking *Larousse Gastronomique*, the seminal encyclopaedia of French gastronomy), eating well is still of prime importance to most people here, and they continue to spend an inordinate amount of time thinking about, talking about and consuming food.

Do not think for a moment, though, that this national obsession with things culinary and a familiarity with the complexities of *haute cuisine* (high cuisine) means that eating out or dining in a private home here has to be a ceremonious or even formal occasion, one full of pitfalls for the uninitiated. Indeed, approach food and wine with half the enthusiasm that the Parisians themselves do, and you will be warmly received, tutored, encouraged and well fed.

## HISTORY

Up to the Middle Ages, dining – at least for the wealthier classes and at court in Paris – essentially meant sitting around a large table, sawing off hunks of meat with small knives. Peasants and the urban poor subsisted on bread or dumplings made of rye flour and whatever *companaticum* (Latin for 'that which goes with bread') was available in the cauldron forever stewing over the hearth. Even by the time the first French-language cookbook was published by Charles V's head chef, Guillaume Tirel (or Taillevent), in about 1375, menus consisted almost entirely of 'soups' (or 'sops'), pieces of bread boiled in a thickened stock, and meat and poultry heavy with the taste of herbs and spices, including new ones like ginger, cinnamon and cloves.

The 16th century was a watershed for French cuisine. When Catherine de Médici, consort to Henri II, arrived in Paris from Florence in 1533, she brought with her a team of

chefs and pastry cooks adept in the subtleties of Italian Renaissance cooking. They introduced such delicacies as aspics, truffles, *quenelles* (dumplings), artichokes, macaroons and puddings to the French court. Catherine's cousin, Marie de Médici, brought even more chefs to Paris when she married Henri IV in 1600. The French cooks, increasingly aware of their rising social status, took the Italians' recipes and sophisticated cooking styles on board, and the rest – to the eternal gratitude of epicures everywhere – is history.

France and its capital enjoyed an era of order and prosperity under Henri IV, who famously wished all of his subjects to have a *poule au pot* (chicken in the pot) every Sunday. Later in the 17th century, the sweet tooth of Louis XIV launched the custom of eating desserts, once reserved for feast days and other celebrations, at the end of a meal.

The most decisive influence on French cuisine at this time, however, was the work of

chef François-Pierre de la Varenne (1618–78), who learned his trade in Marie de Médici's kitchens. La Varenne's cookbook, *Le Cuisinier François* (1651), was a gastronomic landmark for many reasons. It was the first to give instructions for preparing vegetables; it introduced soups in the modern sense, with the 'soup' being more important than the sops it contained; and it discarded bread and bread-crumbs as thickening agents in favour of *roux*, a much more versatile mixture of flour and fat. Most importantly, La Varenne downplayed the use of spices, preferring to serve meat in its natural juices sharpened with vinegar or lemon juice. A basic tenet of French cuisine was thus born – to enhance the natural flavours of food in cooking and not to disguise it with heavy seasonings.

The 18th century, the so-called Grand Siècle (Great Century) of reason, brought little enlightenment to the French table apart from dishes and sauces named after lords and other royalty by their sycophantic chefs. This was the century when newfangled foodstuffs from the New World – tomatoes, corn, beans, red pepper and especially the potato so integral today in French cuisine – gained currency, and when the fork became a standard part of the table setting. Most important was the new trend to serve dishes in a logical order rather than heaping them in a pyramid on the table all at the same time (see p222).

This century also saw the birth of the restaurant as we know it today. In 1765 one Monsieur A Boulanger opened a small business in rue Bailleur in the 1er, just off rue de Rivoli, selling soups, broths and, later, that old crowd-pleaser, sheep's trotters in a white sauce. Above the door he hung a sign to advertise these *restaurants* (restoratives). Hostelrys and inns did exist at the time, but they only served guests set meals at set times and prices from the *table d'hôte* (host's table), and cafés only offered drinks. Monsieur Boulanger's restaurant is thought to have been the first public place where diners could order a meal from a menu that offered a choice of dishes.

During the French Revolution and the ensuing Reign of Terror, the ovens in the kitchens of the great aristocratic households went cold, and their chefs were driven in tumbrels to the guillotine. But a new avenue soon opened to those who managed to escape execution: employment in the kitchens of the hundreds of restaurants opening to the public in Paris. By 1804 Paris counted some 500 eateries. A typical menu at that time included

12 soups, two dozen hors d'oeuvre, between 12 and 30 dishes of beef, veal, mutton, fowl and game, 24 fish dishes, 12 types of *pâtisserie* (pastries) and 50 desserts.

The first and most important of these new chefs was Marie-Antoine Carême (1784–1833), who set out to establish 'order and taste' in French gastronomy and became personal chef to such luminaries as French statesman Talleyrand, England's Prince Regent and Tsar Alexander I. But to most English speakers, the name Georges-August Escoffier (1846–1935) is more synonymous with *haute cuisine*. Escoffier, nicknamed 'the king of chefs and the chef of kings', was a reformer who simplified or discarded decorations and garnishes, shortened menus and streamlined food preparation in kitchens, having taken his cue from Prosper Montagné, one of the great French chefs of all time and author of *Larousse Gastronomique*.

The most important development in French gastronomy in the 20th century was the arrival of *nouvelle cuisine* (new cuisine), a reaction against Escoffier's *grande cuisine* (great cuisine). This low-fat style of cooking eliminated many sauces in favour of stock reductions, prepared dishes in such a way as to emphasise the inherent textures and colours of the ingredients, and served them artistically on large plates. *Nouvelle cuisine* made a big splash in the diet-conscious 1970s and '80s, when it was also known as *cuisine minceur* (lean cuisine), and its proponents, including chefs Paul Bocuse, Jean and Pierre Troisgros and Michel Guérard, became the new saints of the grazing faithful from Paris to Perth.

By the turn of the millennium, however, this revolutionary new style of cooking had fallen out of favour and new genres and styles were being developed and explored. First came the concept of *fooding*, formed by combining the English words 'food' and 'feeling' and used to describe the art of appreciating not only the contents of your plate but also what's going on around you – ambience, décor, 'scene'. Before long it was the word in the mouths of *branché* (trendy) Parisians and within a year an annual Semaine du Fooding (Fooding Week) was established. Fooding guide books were written, a fooding dictionary published and *Le Nouvel Observateur* started calling its annual restaurant review 'Le Guide Fooding'.

But this 'fusion confusion' just wasn't enough and within a few more years journalists at the now defunct lifestyle magazine *Zurban* were again slicing and dicing words. Their new creation was the term *bistronomie*,

## SMOKE-FREE PARIS

And they said it could never happen in the capital of a country where more people smoke (and eat more saturated fats and exercise less) than almost anyone else in the developed world. On 1 January 2008 France expanded a year-old ban on smoking in public places (schools, hospitals, offices etc) to include all bars, restaurants, night clubs, and even – *sacré bleu!* – sacrosanct cafés. It's true that, unlike their London equivalents, café and bar owners here have the option of installing a hermetically sealed smoking room covering up to 20% of the café's surface area, though no food or drink can be served within. And hotel guestrooms – not the lobby or other public spaces – are a separate matter, something that has caused no end of confusion even in the industry (see p332). But one thing is clear: a fag with that *café crème* or Armagnac is no longer an option (at least indoors). Those of you who still engage in the retro habit of smoking tobacco have two choices: stub out or step out. And, boy, can the rest of us now breathe easy.

## EATING IN ORDER

At a traditional French meal – be it lunch starting at around 1pm or dinner at about 8.30pm – courses are served as follows:

- **Apéritif** – a pre-dinner drink
- **Hors d'œuvre** – appetisers; cold and/or warm snacks served before the start of the meal
- **Entrée** – first course or starter
- **Plat principal** – main course
- **Salade** – salad, usually a relatively simple green one with vinaigrette dressing
- **Fromage** – cheese
- **Dessert** – pudding
- **Fruit** – sometimes served in place of dessert
- **Café** – coffee, almost always drunk black
- **Digestif** – digestive; an after-dinner drink

a neologism combining ‘bistro’ and ‘gastronomy’ to describe a new phenomenon that was taking Paris by storm. ‘A group of us were meeting to determine the prizes for Fooding Week,’ said research editor Sébastien Demorand. ‘We wanted a word to describe a restaurant that combined the conviviality and relaxation of a *bistrot* with the cuisine of a ‘grand restaurant.’ Today the neo-bistro, usually a small, relatively informal venue serving outstanding cuisine under the tutelage of a talented (and often ‘name’) chef, is the biggest growth industry in Paris. As they say in French: *Plus ça change, plus c'est la même chose* (the more things change, the more they stay the same).

## CELEBRATING WITH FOOD

It may sound facile but food itself makes people here celebrated. There are birthdays and engagements and weddings and christenings and, like everywhere, special holidays, usually based in religion.

One tradition that is very much alive is *Le Jour des Rois* (Day of the Kings), which falls on 6 January and marks the feast of the Épiphanie (Epiphany), when the Three Wise Men came on the Infant Jesus. A *galette des rois* (literally ‘kings’ cake’; a puff pastry tart with frangipane cream), which has a little dried bean (or a porcelain figurine) hidden inside and is topped with a gold paper crown, is placed on the table. The youngest person in the room goes under the table and calls out which member of the party should get each slice. The person who gets the bean is named king or queen, dons the crown and chooses

his or her consort. This tradition is popular not just among families but also at offices and dinner parties.

At Chandelour (Candlemas, marking the Feast of the Purification of the Virgin Mary) on 2 February, family and friends gather together in their kitchens to make *crêpes de la Chandelour* (sweet Candlemas pancakes).

Pâques (Easter) is marked as elsewhere with *œufs au chocolat* (chocolate eggs) – here filled with candy fish and chickens – and there is always an egg hunt for the kids. The traditional meal at Easter lunch is *agneau* (lamb) or *jambon de Pâques* (Easter ham).

After the *dinde aux marrons* (turkey stuffed with chestnuts) eaten at lunch on Noël (Christmas), a *bûche de Noël*, a ‘Yule log’ of chocolate and cream or ice cream, is served.

## ETIQUETTE

French people do not eat in the clatter/clutter style of the Chinese or with the exuberance and sheer gusto of, say, the Italians. A meal is an artistic and sensual delight to most people here, something to be savoured and enjoyed with a certain amount of style and savoir-vivre. That said, it is easy to cause offence at a French table, and manners here have more to do with common sense than learned behaviour. Still, there are subtle differences in the way French people handle themselves while eating that are worth pointing out.

A French table will be set for all courses at restaurants (not always at home), with two forks, two knives and a large spoon for soup or dessert. When diners finish each course, they cross their knife and fork (not lay them side by side) face down on the plate to be cleared away. If there's only one knife and fork at your setting, you should place the cutlery back on the table after each course.

At a dinner party courses may not be served in the order to which you are accustomed; salad may follow the main course, for example, and cheese *always* precedes dessert (see left). A separate plate for bread may or may not be provided. If it is missing, rest the slice on the edge of the main plate or on the tablecloth itself. It is quite acceptable – in fact, encouraged – to sop up sauces and juices with slices of bread, though some people use a fork instead of their hands to do so.

You will not be expected to know the intricacies of how to cut different types of cheese but at least try to remember the basic rules (see opposite). If there are wine glasses of vary-

ing sizes at each place setting, the larger one (or ones) will be for red wine (and water), the smaller one for white wine. In general it's better to wait for the host to pour the wine rather than helping yourself, but this depends on your relationship and the tone of the evening. Tasting the wine in restaurants and pouring it at home have traditionally been male tasks, but these days many women will happily serve and more enlightened *sommeliers* (wine waiters) will ask which one of a mixed couple would like to try the wine.

## STAPLES & SPECIALITIES

Every nation or culture has its own staples dictated by climate, geography and tradition. French cuisine has long stood apart for its great use of a variety of foods – beef, lamb, pork, poultry, fish and shellfish, cereals, vegetables and legumes – but its three most important staples are bread, cheese and *charcuterie* (cured, smoked or processed meat – usually pork – products). And as for regional specialities, well, *tout est possible* (the sky's the limit).

## Staples

The complete list of French staples might include everything from cereals, grains and pulses to jams and honeys but we'll restrict ourselves to the ‘holy trinity’ of the French kitchen.

### BREAD

Nothing is more French than *pain* (bread). More than 80% of all French people eat it at every meal, and it comes in infinite varieties, some 80 at last count.

All bakeries have *baguettes* (and the somewhat similar *flûtes*), which are long, thin and crusty loaves weighing 250g, and wider loaves of what are simply called *pains*. A *pain*, which weighs 400g, is softer on the inside and has a less crispy crust than a baguette. Both types are at their best if eaten within four hours of baking; if you're not very hungry, ask for a half a loaf: a *demi baguette* or a *demi pain*. A *ficelle* is a thinner, crustier 200g version of a baguette – not unlike a very thick breadstick, really.

Bread has experienced a renaissance here in recent years, and most bakeries also carry heavier, more expensive breads made with all sorts of grains and cereals; you will also find loaves studded with nuts, raisins or herbs. These heavier breads keep much longer than baguettes and standard white-flour breads.

# top picks

## BAKERIES

- **Au Levain du Marais** (Map pp98–9; ☎ 01 42 78 07 31; 32 rue de Turenne, 3e; ☎ 6.30am–1pm & 3.30–7.30pm Tue–Sat; 📍 Chemin Vert)
- **Arnaud Delmontel** (Map pp148–9; ☎ 01 48 78 29 33; www.arnaud-delmontel.com, in French; 39 rue des Martyrs, 9e; ☎ 7am–8.30pm Mon & Wed–Sat, to 2.30pm Sun; 📍 St-Georges)
- **Boulangerie Eric Kayser** (Map pp110–11; ☎ 01 44 07 01 42; www.maison-kayser.com, in French; 8 rue Monge, 5e; ☎ 7am–8.30pm Wed–Mon; 📍 Maubert Mutualité)
- **Boulangerie-Pâtisserie Stéphane Secco** (Map pp128–9; ☎ 01 43 17 35 20; 20 rue Jean Nicot, 7e; ☎ 8.30am–8.30pm Tue–Sat; 📍 La Tour Maubourg)
- **La Fournée d'Augustine** (Map pp124–5; ☎ 01 45 43 42 45; 96 rue Raymond-Losserand, 14e; ☎ 7.30am–8pm Mon–Sat; 📍 Pernety)
- **Poilâne** (www.poilane.fr) 6e branch (Map pp116–17; ☎ 01 45 48 42 59; 8 rue du Cherche Midi, 6e; ☎ 7.15am–8.15pm Mon–Sat; 📍 Sèvres Babilone); 15e branch (Map pp166–7; ☎ 01 45 79 11 49; 49 Blvd de Grenelle; 📍 Duplex)

Bread is baked at various times during the day, so it's available fresh as early as 6am and also in the afternoon. Most bakeries close for one day a week but you'll always find one open in the neighbourhood – even on Sunday morning

### CHEESE

Charles de Gaulle, expostulating on the inability of anyone to unite the French on a single issue after WWII, famously grumbled: ‘You cannot easily unite a country that has 265 kinds of cheese.’ The general's comments are well out of date; today France counts upwards of 500 varieties of *fromage* (cheese) made of cow's, goat's or ewe's milk. Bear in mind, though, that there are just five basic types (see boxed text, p224), which can be raw, pasteurised or *petit-lait* (‘little milk’; the whey left over after the milk fats and solids have been curdled with rennet, an enzyme derived from the stomach of a calf or young goat).

When cutting cheese at the table, remember that a small circular cheese such as a



## THE FIVE BASIC CHEESE TYPES

The choice on offer at a *fromagerie* (cheese shop) can be overwhelming, but *fromagers* (cheese merchants) always allow you to sample what's on offer before you buy, and are usually very generous with their guidance and pairing advice. The following list divides French cheeses into five main groups – as they are usually divided in a *fromagerie* – and recommends several types to try.

**Fromage à pâte demi-dure** 'Semi-hard cheese' means uncooked, pressed cheese. Among the finest are Tomme de Savoie, made from either raw or pasteurised cow's milk; Cantal, a cow's milk cheese from Auvergne that tastes something like cheddar; Saint Nectaire, a strong-smelling pressed cheese that has both a strong and complex taste; and Ossau-Iraty, a ewe's milk cheese made in the Basque Country.

**Fromage à pâte dure** 'Hard cheese' is always cooked and pressed in France. Among the most popular are: Beaufort, a grainy cow's milk cheese with a slightly fruity taste from Rhône-Alpes; Comté, a cheese made with raw cow's milk in Franche-Comté; Emmental, a cow's milk cheese made all over France; and Mimolette, an Edam-like bright orange cheese from Lille that can be aged for up to 36 months.

**Fromage à pâte molle** 'Soft cheese' is moulded or rind-washed. Camembert, a classic moulded cheese from Normandy that for many is synonymous with 'French cheese', and the refined Brie de Meaux are both made from raw cow's milk; Munster from Alsace, mild Chaource and strong-smelling Langres from Champagne, and the odorous Époisses de Bourgogne are rind-washed, fine-textured cheeses.

**Fromage à pâte persillée** 'Marbled' or 'blue cheese' is so called because the veins often resemble *persille* (parsley). Roquefort is a ewe's milk veined cheese that is to many the king of French cheeses. Fourme d'Ambert is a very mild cow's milk cheese from Rhône-Alpes. Bleu du Haut Jura (also called Bleu de Gex) is a mild, blue-veined mountain cheese.

**Fromage de chèvre** 'Goat's milk cheese' is usually creamy and both sweet and a little salty when fresh, but hardens and gets much saltier as it matures. Among the best varieties are: Sainte Maure de Touraine, a creamy, mild cheese from the Loire region; Crottin de Chavignol, a classic though saltier variety from Burgundy; Cabécou de Rocamadour from Midi-Pyrénées, often served warm with salad or marinated in oil and rosemary; and Saint Marcellin, a soft white cheese from Lyon.

Camembert is cut in wedges like a pie. If a larger cheese (eg a Brie) has been bought already sliced into a wedge shape, cut from the tip to the rind; cutting off the top is just not on. Slice cheeses whose middle is the best part (eg blue or veined cheeses) in such a way as to take your fair share of the rind. A flat piece of semi-hard cheese like Emmental is usually just cut horizontally in hunks.

Wine and cheese are often a match made in heaven. It's a matter of taste, but in general, strong, pungent cheeses require a young, full-bodied red or a sweet wine, while soft cheeses with a refined flavour call for more quality and age in the wine. Some classic pairings include: Alsatian Gewürztraminer and Munster; Côtes du Rhône red with Roquefort; Côte d'Or (Burgundy) red and Brie or Camembert; and mature Bordeaux with Emmental or Cantal. Even Champagne can get into the act; drink it with Chaource, a mild cheese that smells of mushrooms.

## CHARCUTERIE

Traditionally *charcuterie* is made only from pork, though a number of other meats – from beef and veal to chicken and goose – are now

used in making sausages, blood puddings, hams, and other cured and salted meats. Pâtés, terrines and *rillettes* are essentially *charcuterie* and are prepared in many different ways.

The difference between a pâté and a terrine is academic: a pâté is removed from its container and sliced before it is served or sold, while a terrine is sliced while still in the container. *Rillettes*, on the other hand, is potted meat (pork, goose, duck or rabbit) or fish that is not ground, chopped or sliced but shredded, seasoned, mixed with fat and spread cold, like pâté, over bread or toast.

While every region in France produces standard *charcuterie* favourites as well as its own specialities, Alsace, Lyon and the Auvergne produce the best sausages, and Périgord and the north of France, some of the most popular pâtés. Some very popular types of *charcuterie* are *andouillette* (soft raw sausage made from the pig's small intestines that is grilled and eaten with onions and potatoes), *boudin noir* (blood sausage or pudding made with pig's blood, onions and spices, and usually eaten hot with stewed apples and potatoes), *jambon* (ham, either smoked or salt-cured), *saucisse* (usually a small fresh sau-

sage that is boiled or grilled before eating), *saucisson* (usually a large salami eaten cold) and *saucisson sec* (air-dried salami).

## Regional Specialities

As the culinary centre of the most aggressively gastronomic country in the world, Paris has more 'generic French', regional and ethnic restaurants, gourmet food shops and markets than any other place in France. Generally speaking, *la cuisine parisienne* (Parisian cuisine) is a poor relation of that extended family known as *la cuisine des provinces* (provincial cuisine), and today very few dishes are associated with the capital as such.

The cuisines of Paris and the Île de France surrounding the capital are basically indistinguishable from the cooking of France in general. Dishes associated with these regions are few – *vol-au-vent*, a light pastry shell filled with chicken or fish in a creamy sauce; *potage Saint-Germain*, a thick green pea soup; *gâteau Paris-Brest*, a ring-shaped cake filled with *praline* (butter cream) and topped with flaked almonds and icing sugar; and the humble onion soup and pig's trotters described so intimately in Ernest Hemingway's *The Sun Also Rises*. Deep-fried potatoes (*frites*) and other dishes such as *steak-frites* have always been a Parisian speciality. Today very few dishes are associated with the capital as such, though certain side dishes bear the names of some of its suburbs. See boxed text, (below).

The surfeit of other cuisines available in Paris – from Lyonnais and Corsican to Vietnamese and Moroccan – is another story, and will have you spoil for choice and begging for more.

Diverse though it may be, French cuisine is typified by certain regions, most notably by Normandy, Burgundy, Périgord, Lyon and, to a lesser extent, Alsace, Provence and the Loire region and, still further down the 'influ-

ential regions' list, the Auvergne, Languedoc, the Basque Country and Corsica. The first four types of regional cuisine can be found in restaurants throughout Paris, while Alsatian *choucroute* (sauerkraut with sausage and other prepared meats) is the dish of choice at the capital's many brasseries. *La cuisine provençale* (Provence cooking) can be somewhat elusive in Paris, though many seafood restaurants claim to do an authentic *bouillabaisse* (fish soup). Cuisine of the Loire region has made more contributions to what can generically be called French food than any other. Dishes from the last five regions appear on menus from time to time while certain food products can be bought from speciality shops.

## WHERE TO EAT

There are a vast number of eateries in Paris where you can get breakfast or brunch, a full lunch or dinner, and a snack between meals. Most have defined roles, though some definitions are less strict nowadays and some have even become blurred.

## Auberge

In the provinces, an *auberge* (inn), which may also appear as an *auberge de campagne* or *auberge du terroir* (country inn), is just that: a restaurant serving traditional country fare attached to a rural inn or small hotel. If you see the word attached to an eatery in Paris, they're just being cute.

## Bar

A *bar* or *bar américain* (cocktail bar) is an establishment dedicated to drinking and usually serves only sandwiches or snacks. A *bar à vins* is a wine bar, which may or may not serve full meals at lunch and dinner. A *bar à huîtres* is an oyster bar.

## SAVOURING THE SUBURBS

The *marais* (market gardeners) of the Île de France encircling Paris traditionally supplied the capital with fresh produce. Today, while the Île de France is less important agriculturally and encompasses the eight *départements* that make up the urbanised Région Parisienne (Parisian Region), the green and gentle 'Island of France' has clung to many of the products it knows best.

A list of fruits and vegetables from the region reads like a map of the RER: *asperges d'Argenteuil* (Argenteuil asparagus), *carottes de Crécy* (Crécy carrots), *cerises de Montmorency* (Montmorency cherries), *fraises de Palaiseau* (Palaiseau strawberries), *pétales de roses de Provins* (Provins rose petals, used to make jam), *tomates de Monthéry* (Monthéry tomatoes), *champignons de Paris* (Paris mushrooms, grown for – not in – the capital) and so on. A dish served *à la parisienne* (in the Parisian style) is a combination of vegetables along with potato balls that have been sautéed in butter, glazed in meat drippings and sprinkled with parsley.

## Bistro

A bistro (sometimes written *bistrot*) is not clearly defined in Paris. It can be simply a pub or bar serving snacks and light pub meals, or a fully fledged restaurant.

## Brasserie

Unlike the vast majority of restaurants in Paris, brasseries – which can look very much like cafés – serve full meals from morning till 11pm or even later. The featured dishes almost always include *choucroute* and sausages because the brasserie, which actually means 'brewery' in French, originated in Alsace. Most Parisians go to a brasserie as much for the lively atmosphere and the convenience as for the food.

## Buffet

A *buffet* (or *buvette*) is a kiosk usually found at train stations and airports selling drinks, filled baguettes and snacks.

## Café

Cafés are an important focal point for social life in Paris, and sitting in a café to read, write, talk with friends or just daydream is an integral part of many people's daily life here. Many Parisians see café-sitting – like shopping at outdoor markets – as a way of keeping in touch with their neighbourhood and maximising their chances of running into friends and acquaintances.

The main focus here, of course, is coffee, and only basic food is available at most cafés. Common options include a baguette filled with Camembert or pâté with *cornichons* (gherkins), a *croque-monsieur* (grilled ham and cheese sandwich) or a *croque-madame* (a croque-monsieur topped with a fried egg).

Three factors determine how much you'll pay in a café: where the café is located, where you are sitting within the café, and what time of day it is. Progressively more expensive tariffs apply at the *comptoir* or *zinc* (counter or bar), in the *salle* (inside seating area) and on the *terrasse* (pavement terrace), the best vantage point from which to see and be seen. A café on a major boulevard, such as *blvd du Montparnasse* or the *av des Champs-Élysées*, will charge considerably more than a place that fronts a quiet side street in the 3e. The price of drinks usually goes up after 8pm.

Ordering a cup of coffee (or anything else, for that matter) earns you the right to occupy

the seat for as long as you like. You will never feel pressured to order something else.

You usually run a tab at a café and pay the *addition* (bill or check) right before you leave. However, if your waiter is going off duty, you may be asked to settle at the end of his or her shift.

## Cafétéria

Paris has several chains of *cafétérias* (cafeteria restaurants), including *Flunch*, that offer a decent and cheap (menus €6.50 to €8) selection of dishes that you can see before ordering, a factor that can make life easier if you're travelling with kids.

## Crêperie

*Crêperies* (sometimes seen as *galetteries*) specialise in *crêpes*, ultrathin pancakes cooked on a flat surface and then folded or rolled over a filling. Sometimes the word *crêpe* is used to refer only to sweet crepes made with *farine de froment* (wheat flour), whereas a savoury crepe, more accurately a *galette*, is made with *farine de sarrasin* (buckwheat flour), and filled with cheese, mushrooms, eggs and the like.

## Restaurant

The restaurant comes in many guises and price ranges in Paris – from ultrabudget *restaurants universitaires* (canteens or refectories, p229) to three-star Michelin *restaurants gastronomiques* (gourmet restaurants).

An important distinction between a brasserie and a restaurant is that while the former serves food throughout the day, a restaurant is usually open only for lunch and dinner. Almost all restaurants close for at least 1½ days (ie a full day and either one lunch or dinner period) each week, and this schedule is usually posted on the front door. Chain restaurants are usually open throughout the day, seven days a week.

Restaurants generally also post a *carte* (menu) outside, so you can decide before going in whether the selection and prices are to your liking and/or budget. Most offer at least one fixed-price, multicourse meal known in French as a *menu*, *menu à prix fixe* or *menu du jour* (daily menu). A *menu* (not to be confused with a *carte*) almost always costs much less than ordering *à la carte*.

When you order a three-course *menu*, you usually get to choose an *entrée*, such as salad, pâté or soup; a main dish (several meat, poul-

try or fish dishes, including the *plat du jour*, or 'the daily special', are generally on offer); and one or more final courses (usually cheese or dessert). In some places, you may also be able to order a *formule*, which allows you to pick two of three courses – an *entrée* and a main course, say, or a main course and a dessert.

*Boissons* (drinks), including wine, cost extra unless the menu says *boisson comprise* (drink included), in which case you may get a beer or a glass of mineral water. If the *menu* says *vin compris* (wine included), you'll probably be served a 25cL *pichet* (jug) of house red or white. The waiter will always ask if you would like coffee to end the meal, but this will almost always cost extra.

Restaurant meals in Paris are almost always served with bread, which is never accompanied by butter.

## Restaurant Libre-Service

A *restaurant libre-service* is a self-service restaurant not unlike a *cafétéria*.

## Restaurant Rapide

A *restaurant rapide* is a fast-food place, be it imported (eg McDonald's) or home-grown ones such as *Quick*.

## Restaurant Universitaire

The University of Paris system has some 14 *restaurants universitaires* (canteens or refectories) and 20 *cafétérias* subsidised by the Ministry of Education and operated by the Centre Régional des Œuvres Universitaires et Scolaires, better known as CROUS (p229). They serve very cheap meals (typically under €2.80 for local and visiting students and €6.60 for nonstudents).

## Salon de Thé

A *salon de thé* (tearoom) is a trendy, somewhat pricey establishment that offers quiches, salads, cakes, tarts, pies and pastries, in addition, of course, to black and herbal teas.

## VEGETARIANS & VEGANS

Vegetarians and vegans make up a small minority in a society where *viande* (meat) once also meant 'food', and they are not very well catered for; specialised vegetarian restaurants are few and far between. In fact, the vegetarian establishments that do exist in Paris often look

more like laid-back cafés than restaurants. On the bright side, more and more restaurants are offering vegetarian choices on their set menus and *produits biologiques* (organic products) are all the rage nowadays, even among carnivores. Other options include *saladeries*, casual restaurants that serve a long list of *salades composées* (mixed salads).

Many restaurants now have at least a couple of vegetarian dishes on the menu, though it may be one of the starters/first courses. Unfortunately, very few set menus include vegetarian options. Sometimes the only way for vegetarians to assemble a real meal is by ordering one or more side dishes.

Strict vegetarians and vegans should note that most French cheeses are made with rennet, an enzyme derived from the stomach of a calf or young goat, and that some red wines (especially Bordeaux) are clarified with the albumin of egg whites.

The trade of *produits sans chimiques* (products without additives) or *produits biologiques*, usually abbreviated to *bio* is carefully government-regulated and very much on the increase in France.

## PRACTICALITIES

### Breakfast

What the French call *petit déjeuner* is not every Anglo-Saxon's cup of tea. For many, a croissant with butter and jam and a cup of milky coffee do not a breakfast make. Masters of the kitchen throughout the rest of the day, French chefs don't seem up to it in the morning. But there's method to their meanness; the whole idea is not to fill up – *petit déjeuner* means 'little lunch', and the real *déjeuner* (lunch) is just around the corner!

In the Continental style, people here traditionally start the day with a bread roll or a bit of baguette left over from the night before, eaten with butter and jam and followed by a *café au lait* (coffee with lots of hot milk), a small black coffee or even a hot chocolate. Some people also eat cereal, toast, fruit and even yoghurt in the morning – something they never did in the past. Commuters will often eschew breakfast at home altogether, opting for a quick coffee and a sweet roll at a train station kiosk or at their desk in the office.

Contrary to what many foreigners think, Parisians do not eat croissants every day but usually reserve these for a treat at the weekend, when they may also choose *brioche*s (small

roll or cake sometimes flavoured with nuts, currants or candied fruits), *pains au chocolat* (chocolate-filled brioche) or other *viennoiserie* (baked goods).

## Lunch & Dinner

Many Parisians still consider *déjeuner* (lunch) to be the main meal of the day. Restaurants generally serve it between noon and 2.30pm (or 3pm) and *dîner* (dinner or supper) from 7.30pm to sometime between 10pm and midnight. With the exception of brasseries, cafés and fast-food places, very few restaurants are open between lunch and dinner. The vast majority of restaurants close on Sunday; in August, when most Parisians flee for the beaches or the mountains, many restaurateurs lock up and leave town along with their customers.

As the pace of life is as hectic here as it is elsewhere in the industrialised world nowadays, the two-hour midday meal has become increasingly rare, at least during the week. Dinner, however, is still turned into an elaborate affair whenever time and finances permit. A fully fledged traditional French meal at home is an awesome event, often comprising six distinct *plats* (courses; see p222). They are always served with wine – red, white or rosé, depending on what you're eating. A meal in a restaurant almost never consists of more than three courses: the *entrée* (starter or first course), the *plat principal* (main course) and dessert or cheese.

## Snacks

Though Parisians may snack or eat between meals, they do not seem to go in for street food; hot dogs stands and noodle carts are nowhere to be seen and eating in public is considered somewhat *anglo-saxon* (English or American) and thus rude. You may encounter a crepe-maker on a busy street corner in Bastille, Marais or the Latin Quarter, or someone selling roasted *châtaignes* (chestnuts) in autumn and winter, but generally people will duck into a café for *un truc à grignoter* (something to nibble on) or a patisserie for a slice of something sweet to be eaten on the trot.

## Opening Hours

Restaurants generally open from noon to 2.30pm or 3pm for lunch and from 7pm or 7.30pm to between 10pm and midnight for dinner. Only brasseries serve full meals continuously throughout the day (usually from

11am or noon to as late as 1am). National and local laws require that restaurants close for 1½ days a week and that employees work no more than 35 hours a week (though exceptions can be made). That means most eateries will be shut for a full day and (usually) an afternoon. Be advised that the vast majority of restaurants in Paris close on Sunday – there's a distressing tendency for many to shut down for the entire weekend. Supermarkets are generally open from 8.30am or 9am to 8pm Monday to Saturday, with a few open Sunday (9am to 12.30pm or 1pm). Due to the quirkiness of restaurant opening hours, we have listed them under each review.

## How Much?

When it comes to eating out in Paris, the question 'How much?' is like asking 'How long is a piece of string?' It all depends... A three-course dinner *menu* (fixed-price meal with two or three courses) can be had for as little as €12 at budget places, and one-plate *plats du jour* (daily specials) at lunch are sometimes available for under €10. On the other hand, three courses for lunch at Le Grand Véfour (p232) overlooking the Jardin du Palais Royal will set you back €88, and dinner is more than three times that amount.

In general, however, you should be able to enjoy a substantial sit-down lunch for under around €12/€20 at a budget/medium-priced restaurant and an excellent three-course dinner with wine for around €35.

Lower-priced good-value *menus* that are available at lunch only (and usually just on weekdays) are noted as such throughout the chapter. Generally, higher-priced *menus* are available at dinner.

## Booking Tables

It is always advisable to book in advance at midrange restaurants and absolutely mandatory at top-end ones. If you do arrive at a restaurant without a reservation, you will be treated more seriously if you state the number of *couverts* (covers) required upon entry rather than referring to the number of places. If you're a party of two, ask *Avez-vous deux couverts?*

## Paying the Bill & Tipping

With the exception of cafeterias, service restaurants and the like, most eateries in Paris take credit cards, though there is usually a minimum charge of €20. A hand-held ma-

## CHEAP EATS

Along with the less-expensive places listed at the end of each neighbourhood in this chapter, French chain and university restaurants offer excellent value for those counting their euros.

### Fast-Food & Chain Restaurants

American fast-food chains have busy branches all over Paris, as does the local hamburger chain **Quick** ([www.quick.fr](http://www.quick.fr) in French). In addition, a number of local chain restaurants have outlets around Paris with standard menus. They are definitely a cut above fast-food outlets and can be good value in areas such as the *av des Champs-Élysées*, where restaurants tend to be overpriced.

**Bistro Romain** ([www.bistoromain.fr](http://www.bistoromain.fr) in French; starters €4.90-17.10, pasta €13.30-16.40, mains €14.30-19.40, menu €12.50-33.60; ☎ 11am-midnight Sun-Thu, to 1am Fri & Sat) This ever-popular Italian-ish bistro-restaurant chain, which has some 14 branches in Paris proper and another nine in the *banlieues* (suburbs), is a surprisingly upmarket place for its price category, and service is always pleasant and efficient. The **Champs-Élysées branch** (Map 140-1; ☎ 01 43 59 93 31; 122 av des Champs-Élysées, 8e; M George V), one of a pair along the city's most famous thoroughfare, is a stone's throw from place Charles de Gaulle and the Arc de Triomphe.

**Buffalo Grill** ([www.buffalo-grill.fr](http://www.buffalo-grill.fr); starters €4.20-10, mains €9.70-20.20, menu from €9.10; ☎ 11am-11pm Sun-Thu, to midnight Fri & Sat) This successful chain has nine branches in Paris, including the **Gare du Nord branch** (Map pp152-3; ☎ 01 40 16 47 81; 9 blvd de Denain, 10e; M Gare du Nord). Not surprisingly, the emphasis here is on grills and steak – everything from Canadian bison burgers (€10.50) to a huge *entrecôte* cowboy steak (€17.60).

**Hippopotamus** ([www.hippopotamus.fr](http://www.hippopotamus.fr) in French; starters €4.80-9.90, mains €11.50-24.50, menu €15.50-29.50; ☎ 11.45am-12.30am Sun-Thu, to 1am Fri & Sat) This spreading chain, which has 20 branches in Paris proper, specialises in solid, steak-based meals. Three of the outlets here stay open to 5am daily, including **Opéra branch** (Map pp82-3; ☎ 01 47 42 75 70; 1 blvd des Capucines, 2e; M Opéra).

**Léon de Bruxelles** ([www.leon-de-bruxelles.com](http://www.leon-de-bruxelles.com) in French; starters €5.30-9.90, mains €10.50-16, menu €11.20-15.90; ☎ 11.45am-11pm) At Léon the focus is on one thing and one thing only: *moules* (mussels). Meal-size bowls of the meaty bivalves, served with chips and bread, start at about €10.50 and are exceptionally good value, especially at lunch. There are 9 Léons in Paris, including the **Les Halles branch** (Map p86; ☎ 01 42 36 18 50; 120 rue Rambuteau, 1er; M Châtelet-Les Halles).

### University Canteens

Stodgy but filling *cafétéria* food is available in copious quantities at Paris' 14 *restaurants universitaires* (student restaurants). Another 20 cafeterias (sometimes in the same building) serve drinks, snacks and lighter meals from 8am to between 3pm and 6pm on weekdays. Tickets for three-course meals at Paris' university restaurants are €2.80 for local students with a French university or college ID card and visiting students with an ISIC or youth card and €6.60 for guests accompanied by a CROUS cardholder.

**Centre Régional des Œuvres Universitaires et Scolaires** (CROUS; ☎ 01 40 51 36 00; [www.crous-paris.fr](http://www.crous-paris.fr) in French) restaurants (usually called *restos U*) have variable hours that change according to university holiday schedules and weekend rotational agreements; check the schedule posted outside any of the following or the CROUS website for current times. The only one open all year and on Sunday (for brunch) is Bullier.

Branches include **Bullier** (Map pp110-11; ☎ 01 40 51 37 85; 39 av Georges Bernanos, 5e; ☎ 11.30am-2pm & 6.30-8pm daily; M Port Royal); **Censier** (Map pp110-11; ☎ 01 45 35 41 24; 31 rue Geoffroy St-Hilaire, 5e; ☎ 11am-2.30pm Mon-Fri; M Censier Daubenton or Jussieu); **Châtelet** (Map pp110-11; ☎ 01 43 31 51 66; 10 rue Jean Calvin, 5e; ☎ 11.30am-2pm Mon-Fri; M Censier Daubenton); **Mabillon** (Map pp116-17; ☎ 01 43 25 66 23; 3 rue Mabillon, 6e; ☎ 11.30am-2.30pm & 6-8pm; M Mabillon); and **Mazet** (Map pp116-17; ☎ 01 46 34 23 83; 5 rue André Mazet, 6e; ☎ 11.30am-2pm Mon-Fri; M Odéon).

chine used to verify your credit card and payment is brought to the table, where the transaction takes place; if your card has a chip (*puce* in French) you will almost surely require a PIN number. Always check your bill before

paying; small 'mistakes' do happen from time to time in Paris.

Many French people traditionally felt that 'going Dutch' (ie splitting the bill) at restaurants was an uncivilised custom, and in general



the person who did the inviting would do the paying. That may still happen but nowadays close friends and colleagues will usually share the cost equally. They never calculate it down to the last euro and centime, however.

French law requires that restaurant and café bills include the service charge, which is usually between 12% and 15%. But a word of warning is in order. *Service compris* (service included, sometimes abbreviated as 'sc' at the bottom of the bill) means that the service charge is built into the price of each dish; *service non-compris* (service not included) or *service en sus* (service in addition) means that the service charge is calculated after the food and/or drink you've consumed has been added up. In either case you pay only the total of the bill so a *pourboire* (tip) on top of that is neither necessary nor expected in most cases. However, many Parisians will leave a few coins on the table in a restaurant, unless the service was particularly bad. They rarely tip in cafés and bars when they've just had a coffee or a drink, however.

## Self-Catering

Most people in Paris buy a good part of their food from a series of small neighbourhood shops, each with its own speciality, though as everywhere more and more people are relying on supermarkets and hypermarkets these days. Having to go to four shops and stand in four queues to fill the fridge (or assemble a picnic) may seem rather a waste of time, but the whole ritual is an important part of the way many Parisians live their daily lives. And as each *commerçant* (shopkeeper) specialises in purveying only one type of food, he or she can almost always provide all sorts of useful tips: which round of Camembert is ripe, which wine will complement a certain food, which type of pot to cook rabbit in and so on. In any case, most products for sale at *charcuteries* (delicatessens), *pâtisseries* (pastry shops) and *traiteurs* (caterers) or *charcuteries-traiteurs* (delicatessens/caterers) are clearly marked and labelled.

As these stores are geared to people buying small quantities of fresh food each day, it's perfectly acceptable to purchase only meal-size amounts: a few *tranches* (slices) of meat to make a sandwich, perhaps, or a *petit bout* (small hunk) of sausage. You can also request just enough for *une/deux personne(s)* (one/two persons). If you want a bit more, ask for *encore un petit peu*, and if you are being given too much, say *C'est trop*.

Fresh bread is baked and sold at *boulangeries*; mouth-watering pastries are available at *pâtisseries*; a *fromagerie* can supply you with cheese that is *fait* (ripe) to the exact degree that you request; a *charcuterie* offers sliced meat, pâtés and so on; and fresh fruit and vegetables are sold at *épiceries* (greengrocers), supermarkets and open-air markets.

A *boucherie* is a general butcher, but for specialised poultry you have to go to a *marchand de volaille*. A *boucherie chevaline*, easily identifiable by the gilded horse's head above the entrance, sells horse meat, which some people prefer to beef or mutton. Fresh fish and seafood are available from a *poissonnerie*.

Neighbourhood markets are equally a part of life here. If on a Saturday morning you notice throngs of basket-toting people passing you by with great determination, and others, laden down with bags, going the opposite direction in a more relaxed pace, then by all means follow the crowds, as you have stumbled upon the most Parisian of weekend pastimes: shopping at the *marché alimentaire* (food market). Bear in mind, though, that when buying fruit and vegetables, you should not touch the produce unless invited to do so. Indicate to the shopkeeper what you want and he or she will choose for you.

The city's *marchés découverts* (open-air markets) – some 70 of which pop up in public squares around the city two or three times a week – are usually open from about 7am or 8am to 2pm or 3pm, depending on the time of year. The dozen or so *marchés couverts* (covered markets) keep more regular hours: 8am to 1pm and 3.30pm or 4pm to 7pm or 7.30pm from Tuesday to Saturday and till lunch time on Sunday. Completing the picture are numerous independent *rues commerçantes*, pedestrian streets where the shops set up outdoor stalls. To find out when there's a market near you, check out the list *opposite*, enquire at your hotel or hostel or ask anyone who lives in the neighbourhood. Also, self-catering details are included at the end of neighbourhood sections in this chapter.

## LOUVRE & LES HALLES

The area between Forum des Halles (1er) and the Centre Pompidou (4e) is filled with a number of trendy restaurants, but most of them cater mostly to tourists and few of them are especially good. Streets lined with places to eat include rue des Lombards, the narrow streets to the north and east of Forum des

## TO MARKET, TO MARKET

The following is a list of Paris markets selected according to the variety of their produce, their ethnicity and the neighbourhood. They are la *crème de la crème* of what's on offer in Paris.

**Marché aux Enfants Rouges** (Map pp92–3; 39 rue de Bretagne, 3e; ☎ 9am–2pm & 4–8pm Tue–Thu, 9am–8pm Fri & Sat, 9am–2pm Sun; 📍 Filles du Calvaire) This covered market south of place de la République has ethnic (Italian, Japanese etc) stalls as well as French ones.

**Marché Bastille** (Map pp94–5; blvd Richard Lenoir, 11e; ☎ 7am–2.30pm Tue & Sun; 📍 Bastille or Richard Lenoir) Stretching as far north as the Richard Lenoir metro station, this is arguably the best open-air market in Paris, with a fair number of ethnic food stalls now in attendance.

**Marché des Batignolles** (Map pp144–5; blvd des Batignolles btwn rue des Batignolles & rue Puteaux, 8e & 17e; ☎ 9am–2pm Sat; 📍 Place de Clichy or Rome) This was the first of Paris' *marchés biologiques* (organic markets).

**Marché Beauvau** (Map pp158–9; place d'Aligre, 12e; ☎ 8am–1pm & 4–7.30pm Tue–Sat, 8am–1pm Sun; 📍 Ledru Rollin) This covered market remains a colourful Arab and North African enclave not far from Bastille.

**Marché Belleville** (Map p155; blvd de Belleville btwn rue Jean-Pierre Timbaud & rue du Faubourg du Temple, 11e & 20e; ☎ 7am–2.30pm Tue & Fri; 📍 Belleville or Couronne) This market offers a fascinating (and easy) entry into the large, vibrant ethnic communities of the *quartiers de l'est* (eastern neighbourhoods), home to African, Middle Eastern and Asian immigrants as well as artists and students.

**Marché Brancusi** (Map pp124–5; place Constantin Brancusi, 14e; ☎ 9am–2pm Sat; 📍 Vavin) This weekly open-air market specialises in organic produce.

**Marché Grenelle** (Map pp166–7; blvd de Grenelle btwn rue de Lourmel & rue du Commerce, 15e; ☎ 7am–2.30pm Wed & Sun; 📍 La Motte-Picquet Grenelle) Arranged below an elevated railway and surrounded by stately Haussmann boulevards and Art Nouveau apartment blocks, the Grenelle market attracts a posh clientele.

**Marché Maubert** (Map pp110–11; place Maubert, 5e; ☎ 7am–2.30pm Tue, Thu & Sat; 📍 Maubert Mutualité) This market, spread over a small triangle of intersecting streets, reigns over St-Germain des Prés, the poshest part of the bohemian 5e.

**Marché Monge** (Map pp110–11; place Monge, 5e; ☎ 7am–2pm Wed, Fri & Sun; 📍 Place Monge) This is one of the better open-air neighbourhood markets on the Left Bank.

**Marché Président Wilson** (Map pp132–3; av du Président Wilson btwn rue Debrousse & place d'Iéna, 16e; ☎ 7am–2.30pm Wed & Sat; 📍 Iéna or Alma Marceau) This upscale market attracts a well-heeled crowd from the 16e.

**Marché Raspail** (Map pp116–17; blvd Raspail btwn rue de Rennes & rue du Cherche Midi, 6e; ☎ 7am–2.30pm Tue & Sun; 📍 Rennes) This traditional open-air market north of Rennes metro station features organic produce on Sunday.

**Marché St-Charles** (Map pp166–7; rue St-Charles btwn rue de Javel & rond-point St-Charles, 15e; ☎ 7am–2.30pm Tue & Fri; 📍 Charles Michels) This market may appear somewhat far-flung off in the western 15e, but shoppers will go any distance for its quality produce, including organic goods.

**Marché St-Quentin** (Map pp152–3; 85bis blvd de Magenta, 10e; ☎ 8am–1pm & 3.30–7.30pm Tue–Sat, 8am–1pm Sun; 📍 Gare de l'Est) This iron-and-glass covered market, built in 1866, is a maze of corridors lined mostly with gourmet and upmarket food stalls.

**Rue Cler** (Map pp128–9; rue Cler, 7e; ☎ 7am or 8am–7pm or 7.30pm Tue–Sat, 8am–noon Sun; 📍 École Militaire) This commercial street in the 7e is a breath of fresh air in a sometimes stuffy *quartier* and can almost feel like a party at the weekend when the whole neighbourhood turns out en masse.

**Rue Montorgueil** (Map pp82–3; rue Montorgueil btwn rue de Turbigo & rue Réaumur, 2e; ☎ 8am–7.30pm Tue–Sat, to noon Sun; 📍 Les Halles or Sentier) This rue commerçante is the closest market to Paris' 700-year-old wholesale market, Les Halles, which was moved from this area to Rungis in 1969.

**Rue Mouffetard** (Map pp110–11; rue Mouffetard around rue de l'Arbalète, 5e; ☎ 8am–7.30pm Tue–Sat, 8am–noon Sun; 📍 Censier Daubenton) Rue Mouffetard is the city's most photogenic commercial market street and it's the place where Parisians send tourists (travellers go to Marché Bastille).

**Rue Poncelet & Rue Bayen** (Map pp144–5; rue Poncelet & rue Bayen, 17e; ☎ 9am–1pm & 4–7.30pm Tue–Sat, 8am–1pm Sun; 📍 Ternes) This *rue commerçante* caters to the flush denizens of the 16e and 17e arrondissements.

Halles and pedestrian-only rue Montorgueil, a market street that's probably your best bet for something quick. In addition, there are several worthwhile places in the *passages couverts* (covered shopping arcades; p188).

Those in search of Asian food flock to rue Ste-Anne and other streets of Paris' so-called Japantown, which is just west of the Jardin du Palais Royal. There are also some good-value restaurants serving other Asian cuisines in the area.

### LE GRAND VÉFOUR Map pp82-3 French €€€

☎ 01 42 96 56 27; [www.grand-vefour.com](http://www.grand-vefour.com); 17 rue de Beaujolais, 1er; starters €79-92, mains €85-102, menus €88 (lunch only) & €268; ☎ lunch Mon-Fri, dinner to 9.30pm Mon-Thu; **M** Pyramides This 18th-century jewel on the northern edge of the Jardin du Palais Royal has been a dining favourite of the Parisian elite since 1784; just look at who gets their names ascribed to each table – from Napoleon to Victor Hugo and Colette (who lived next door). The food is tiptop; expect a voyage of discovery in one of the most beautiful restaurants in the world.

### GEORGES Map pp98-9 International €€€

☎ 01 44 78 47 99; [www.centrepompidou.fr](http://www.centrepompidou.fr); 6th fl, Centre Pompidou, place Georges Pompidou, 4e; starters €20, mains €40; ☎ lunch & dinner to 1am Wed-Mon; **M** Rambuteau Encased in aluminium sheeting with modular arctic-white seats, the Pompidou Centre's hyperindustrial dining room offers pretty predictable and expensive Coste food – most people go for the tuna tartare or avocado and crab salad (€20 to €22) or the steak with the Asianesque name Le Tigre qui Pleure (The Crying Tiger). But this place is really all about the stunning views over Paris' rooftops, especially from its terrace.

### LE VAUDEVILLE

Map pp82-3 French, Brasserie €€€

☎ 01 40 20 04 62; [www.vaudevillleparis.com](http://www.vaudevillleparis.com); 29 rue Vivienne, 2e; starters €8.50-17.50, mains €18-39, menus €24 & €31; ☎ lunch & dinner to 1am; **M** Bourse This stunning brasserie opposite the stock exchange is to Art Deco what the *Bouillon Racine* (p255) is to Art Nouveau. OK, the food – steaks, fish, oysters – might be something of an afterthought, but at least you can be guaranteed a certain standard. Come

for the fabulous décor – engraved glass, extravagant lighting, domed ceiling and intricate ironwork – designed in the 1920s by the Solvet brothers, who also did *La Coupole* (p258).

### AUX CRUS DE BOURGOGNE

Map pp82-3 French, Bistro €€€

☎ 01 42 33 48 24; 3 rue Bachaumont, 2e; starters €7-25, mains €13.50-38, menu €29; ☎ lunch & dinner to 11pm Mon-Fri; **M** Les Halles or Sentier A favourite of André Malraux, this bistro dating back to 1900 on a pedestrian street just off busy rue Montorgueil has a penchant for fish and seafood – especially lobster (half a lobster with mayonnaise is €25). As its name implies, Burgundy is the wine of choice. A real plus in the warmer months is the open terrace, which allows you to enjoy your crustaceans without a side order of exhaust fumes.

### AU DAUPHIN Map p86 French, Basque €€€

☎ 01 42 60 40 11; 167 rue St-Honoré, 1er; menus €20 & €27 (lunch only), €38; ☎ lunch & dinner to 10.15pm; **M** Palais Royal-Musée du Louvre The force behind this unassuming bistro facing place André Malraux and Palais Royal is two pedigreed chefs from Biarritz (on the southwest coast) who have brought the flavours of the Basque country and the coastal Landes region to Paris. There are two hard-to-choose routes through the menu – the first being jars of wonderful rustic starters such as *lapereau à la grand-mère* (young rabbit in mushroom cream sauce), *rillettes* (shredded potted meat) and foie gras, to be shared with excellent bread, while the other offers combinations of classic Spanish *parrillada* (mixed grill).

### AU PIED DE COCHON

Map p86 French, Brasserie €€€

☎ 01 40 13 77 00; [www.pieddecochon.com](http://www.pieddecochon.com); 6 rue Coquillière, 1er; starters €7.90-18.50, mains €16.50-35, 2-3-course menus €19.50/24; ☎ 24hr; **M** Les Halles This venerable establishment, which once satisfied the appetites of both market porters and theatre-goers with its onion soup and *pieds de cochon* (pig's feet or trotters), has become more uniformly upmarket and touristy since Les Halles was moved to the suburbs, but it still opens round the clock seven days a week. Generous breakfasts are a snip at €11.50.

### CAFÉ MODERNE Map pp82-3 French €€€

☎ 01 53 40 84 10; [www.cafemoderne.fr](http://www.cafemoderne.fr); 40 rue Notre Dames des Victoires, 2e; 2-3-course menus €28/34; ☎ lunch Mon-Fri, dinner to 11pm Mon-Sat; **M** Bourse

Located just opposite the Bourse, the 'Modern Café' feels more New York than Paris but so much the better for that. The food on offer is contemporary rather than classic bistro; the fish dishes are particularly recommended, as is the wonderful *millefeuille* of pastry, cream and fresh fruit.

### L'ARDOISE Map pp82-3 French, Bistro €€€

☎ 01 42 96 28 18; [www.lardoise-paris.com](http://www.lardoise-paris.com); 28 rue du Mont Thabor, 1er; menu €33; ☎ lunch Tue-Sat, dinner to 11pm Tue-Sun; **M** Concorde or Tuileries This is a lovely little bistro with no menu as such (*ardoise* means 'blackboard', which is all there is), but who cares? The food – hare in black pepper and beef fillet with morels, prepared dextrously by chef Pierre Jay (ex-Tour d'Argent) – is superb and the three-course *prix fixe* (set menu) offers a fair value. L'Ardoise is bound to attract a fair number of tourists due to its location, but generally they too are on a culinary quest.

### CAFÉ MARLY Map p86 French, Café €€€

☎ 01 46 26 06 60; cour Napoléon du Louvre, 93 rue de Rivoli, 1er; starters €8-25, mains €19-31; ☎ 8am-2am; **M** Palais Royal-Musée du Louvre This classic venue facing the Louvre's inner courtyard serves contemporary French fare throughout the day under the palace colonnades. The views of the glass pyramid are priceless – if you don't know you're in Paris now, you never will – and depending on how *au courant* (familiar) you are with French starlets and people who appear in *Match*, you should get an eyeful. Decent pastas are €17 to €24 while sandwiches and snacks are from €12 to €20.

### DROUANT Map pp82-3 French €€€

☎ 01 42 65 15 16; [www.drouant.com](http://www.drouant.com); 16-18 place Gaillon, 2e; starters €20, mains €30; menus €42 (lunch only), €40 & €52; ☎ lunch & dinner to midnight; **M** Quatre Septembre If you're something of a literary groupie, you've just got to make your way to the restaurant where they award the Prix Goncourt, France's equivalent of the Booker or Pulitzer. Of course you might also come for the food, prepared by Alsatian chef Antoine

## PRICE GUIDE

The symbols below indicate the cost per main course at the restaurant in question.

€	under €10
€€	€10-24
€€€	over €25

Westerman, who cut his teeth at the *Mon Vieil Ami* (p248). Food comes bite-sized and in lots of four; think tapas and get ready to share.

### MACÉO Map pp82-3 International €€€

☎ 01 42 97 53 85; [www.maceorestaurant.com](http://www.maceorestaurant.com); 15 rue des Petits Champs, 1er; starters €11-18, mains €26-30, menus €30 (lunch only), €37 & €46; ☎ lunch Mon-Fri, dinner to 11pm Mon-Sat; **M** Pyramides From the people who brought us *Willi's Wine Bar* (p236) comes this very upper-crust restaurant housed in a former brothel with Second Empire décor; it's one of the most attractive dining rooms in Paris. The cuisine is innovative and there is a very sophisticated (and very unusual) vegetarian menu.

### LE GRAND COLBERT

Map pp82-3 French €€€

☎ 01 42 86 87 88; [www.legrandcolbert.fr](http://www.legrandcolbert.fr); 2-4 rue Vivienne, 2e; starters €10-21.50, mains €19.50-30, menus €32 (lunch only) & €39; ☎ noon-3am; **M** Pyramides This former workers' *cafétéria* transformed into a *fin de siècle* showcase is more relaxed than many similarly restored restaurants and a convenient spot for lunch if visiting Galerie Vivienne and Galerie Colbert or cruising the streets late at night (last orders: 1am). Don't expect gastronomic miracles, but portions are big and service is friendly.

### JOE ALLEN Map p86 American €€€

☎ 01 42 36 70 13; [www.joeallenrestaurant.com](http://www.joeallenrestaurant.com); 30 rue Pierre Lescot, 1er; starters €7.50-10.30, mains €15.50-26, menus €13.90 (lunch only), €18 & €22.50; ☎ noon-1am; **M** Étienne Marcel An institution in Paris since 1972, Joe Allen is a little bit of New York in Paris, with a great atmosphere and a good selection of Californian wines. There's an excellent brunch (€19.50 to €23.50) from noon to 4pm at the weekend, where many can be seen slumped over a Bloody Mary and trying to make sense of the night – or was that the



## SWEET MEMORIES

Parisians love *sucrées* (sweet things) and fruit and, judging from the eye-catching and saliva-inducing window displays at pastry shops throughout the city, they can't get enough of either in combination. The following are some of our favourite *pâtisseries* in Paris, but be warned: the list is *not* comprehensive. For a more complete rundown, consult the informative (and mouth-wateringly attractive) *The Pâtisseries of Paris* by Jamie Cahill.

**Dalloyau** (Map pp94–5; ☎ 01 48 87 89 88; www.dalloyau.fr; 3 blvd Beaumarchais, 4e; ☎ 9am–9pm; 🍷 Bastille) Specialities include *pain aux raisins* (raisin bread), *millefeuille* (pastry layered with cream) and *tarte au citron* (lemon tart). There's also a **8e branch** (Map pp140–1; ☎ 01 42 99 90 00; 101 rue du Faubourg St-Honoré, 8e; ☎ 8.30am–9pm; 🍷 St-Philippe du Roule).

**Florence Finkelsztajn** (Map pp98–9; ☎ 01 48 87 92 85; 24 rue des Écouffes, 4e; ☎ 10am–7pm Thu–Tue; 🍷 St-Paul) Dating back to 1932, this pâtisserie has scrumptious Jewish and Central European-style breads and pastries, including apple strudel and poppy-seed cakes.

**Gérard Mulot** (Map pp116–17; ☎ 01 43 26 85 77; www.gerard-mulot.com in French; 76 rue de Seine, 6e; ☎ 9.30am–8.30pm Thu–Tue; 🍷 Odéon or Mabillon) Specialities include various fruit tarts (peach, lemon, apple), *tarte normande* (apple cake) and *mabillon* (caramel mousse with apricot conserves).

**Jean Millet** (Map pp128–9; ☎ 01 45 51 49 80; 103 rue St-Dominique, 7e; ☎ 9am–7pm Mon–Sat, 8am–1pm Sun; 🍷 École Militaire) Specialities include *délice au chocolat praliné* (a heavenly almond and chocolate concoction) and *bavarois d'abricots* (a cold, moulded mousse dessert of cream and apricot fruit purée).

**La Fougasse** (Map pp92–3; ☎ 01 42 72 36 80; 25 rue de Bretagne, 3e; ☎ 7am–8pm Tue–Sat, 7am–2pm Sun; 🍷 Filles du Calvaire) Come here for the scrumptious *marrons glacés* (candied chestnuts) & *tarte aux abricots* (apricot tart).

**Ladurée** (Map pp140–1; ☎ 01 40 75 08 75; www.laduree.fr in French; 75 av des Champs-Élysées, 8e; ☎ 7.30am–11pm Mon–Fri, 8.30am–midnight Sat & Sun; 🍷 George V) Specialities include *macarons au chocolat* (chocolate macarons) and *macarons à la pistache* (pistachio macarons).

**Le Nôtre** (Map pp92–3; ☎ 01 53 01 91 91; www.lenotre.fr in French; 10 rue St-Antoine, 4e; ☎ 9am–9.30pm; 🍷 Bastille) This branch of the famous *traiteur* chain at the corner of rue des Tournelles has some of the most delectable pastries and chocolate in Paris. There are a dozen other outlets sprinkled across the capital.

**Stohrer** (Map pp82–3; ☎ 01 42 33 38 20; www.stohrer.fr in French; 51 rue Montorgueil, 2e; ☎ 7.30am–8.30pm; 🍷 Les Halles or Sentier) Specialities include *galette des rois* (kings' cake); puff pastry with frangipane cream) and *marrons glacés* (candied chestnuts).

morning? – before. The food is simple but finely prepared; the ribs (€17) are particularly recommended and some people think Joe Allen serves the best hamburgers in town.

## AUX LYONNAIS

Map pp82–3 French, Lyonnais €€€  
☎ 01 42 96 65 04; www.alainducasse.fr; 32 rue St-Marc, 2e; starters €11–14, mains €21–25, menu €30; ☎ lunch Tue–Fri, dinner to 11pm Tue–Sat; 🍷 Richelieu Drouot

This is where Alain Ducasse (who's got three Michelin stars at his restaurant over at the Plaza Athénée) and his followers 'slum' it. The venue is an Art Nouveau masterpiece that feels more real than movie set and the food is restructured Lyonnais classics on the short, seasonal menu; any item based on *cochon* (pig) comes with an ironclad guarantee to satisfy and everything goes well with Beaujolais. Two complaints: there are too

many covers in the small space and service is rushed and impersonal.

## CHEZ LA VIEILLE

Map p86 French €€€  
☎ 01 42 60 15 78; 1 rue Bailleul, 1er; starters €15–21, mains €18–25, menu €23 (lunch only); ☎ lunch Mon–Fri, dinner to 9.45pm Mon, Tue, Thu & Fri; 🍷 Louvre-Rivoli

This favourite little restaurant on the corner of rue de l'Arbre à Sec, 'At the Old Lady's' is on two floors, but don't expect a slot on the more rustic ground floor; that's reserved for regulars. The small menu reflects the size of the place but is universally sublime. Try the excellent *terrine maison* and *poitrine de veau confit* (veal breast confit; €21).

## L'ÉPI D'OR

Map p86 French, Bistro €€  
☎ 01 42 36 38 12; 25 rue Jean-Jacques Rousseau, 1er; starters €6.50–16, mains €18–24, 2-/3-course

menus €19/23; ☎ lunch Mon–Fri, dinner to 11.30pm Mon–Sat; 🍷 Louvre-Rivoli

'The Golden Sword' has been an institution since the *belle époque*, when it would open at 10pm to serve the '*forts des halles*', the brutes who stacked the '*devils*', huge bags of potatoes and cabbage, all night at the old Marché des Halles. Today it's an oh-so-Parisian bistro with 1940s décor and well-prepared, classic dishes – *gigot d'agneau* (leg of lamb) cooked for seven hours, *magret de canard* (sliced duck breast) – to a surprisingly well-heeled crowd. The *menus* are available at lunch and till 9pm only.

## RESTAURANT DU THÉÂTRE

Map pp82–3 French, Bistro €€  
☎ 01 42 97 59 46; 36 rue de Montpensier, 1er; starters €9.50–16, mains €16–22, menus €30 & €38; ☎ lunch & dinner to 8.30pm Tue–Fri, to 10pm Sat; 🍷 Pyramides

This civilised bistro and wine bar facing the Jardin du Palais Royal is next door to the little-known Théâtre du Palais Royal. It's a convenient spot if visiting the *passages couverts* around Palais Royal or even the Louvre and is best entered via 67 Galerie de Montpensier. The *plat du jour* is €17.

## COMPTOIR DE LA GASTRONOMIE

Map pp82–3 French €€  
☎ 01 42 33 31 32; www.comptoir-gastronomie.com, in French; 34 rue Montmartre, 1er; starters €7–14, mains €16–22; ☎ 11am–11pm Mon–Sat, noon–4pm; 🍷 Les Halles

This striking Art Nouveau establishment, here since 1894, has an elegant dining room where dishes are constructed around delicacies such as foie gras, truffles and caviar. The adjoining *épicerie fine* (specialist grocer; ☎ 6am–11pm Mon–Sat, to 4pm Sun) stocks a scrumptious array of gourmet goods to take home.

## CAFÉ BEAUBOURG

Map p86 French, International €€  
☎ 01 48 87 63 96; 100 rue St-Martin, 4e; starters €8–14, mains €15–22; ☎ 8am–1am Sun–Wed, to 2am Thu–Sat; 🍷 Châtelet-Les Halles

This upbeat minimalist café across from the Centre Pompidou has been drawing a well-heeled crowd for breakfast and brunch (from €13 to €24) on its terrace for over 20 years now. Bonus: there's always free entertainment on the *parvis* (large square) just opposite.

## LE PETIT MÂCHON

Map p86 French, Lyonnais €€  
☎ 01 42 60 08 06; 158 rue St-Honoré, 1er; starters €7–12.50, mains €14–22; ☎ lunch & dinner to 11pm Tue–Sun; 🍷 Palais Royal-Musée du Louvre  
Close to the Louvre, this upbeat bistro serves some of the best Lyons-inspired specialities in town and the welcome is always warm. It takes its name from a Burgundian variety of *galette des rois* (kings' cake), a puff pastry filled with frangipane cream that is eaten at Epiphany (Twelfth night; p222).

## DJAKARTA BALI

Map p86 Indonesian €€  
☎ 01 45 08 83 11; www.djakarta-bali.com; 9 rue Vauvilliers, 1er; starters €10.50–14.50, mains €11–22; ☎ dinner to 11pm Tue–Sun; 🍷 Louvre Rivoli

OK, it might look like Hollywood's idea of an Indonesian restaurant with all those Balinese handicrafts adorning the walls, but this is the real thing, run by the progeny of an Indonesian diplomat exiled when President Sukarno was overthrown in 1967. If you think you can handle it, order one of four *rijstafels* (Dutch for 'rice table'), priced from €20 to €45: they are feasts of between seven and 10 courses that just won't stop coming. Those with nut allergies beware: peanuts seem to appear in one form or another in most dishes.

## LE TAMBOUR

Map pp82–3 French, Bistro €€  
☎ 01 42 33 06 90; 41 rue Montmartre, 2e; starters €7–17, mains €13–20; ☎ lunch Tue–Sat, dinner to 1.30am Sun & Mon, to 3.30am Tue–Sat; 🍷 Étienne Marcel or Sentier

'The Drummer' is a Paris mecca for night owls, with generously long hours and friendly service. It attracts a mixed and somewhat boisterous crowd. You'll enjoy the recycled street furniture, straightforward cuisine and the cocky staff. The café-bar is open noon to 6am Tuesday to Saturday and 6pm to 6am Sunday and Monday.

## BAAN BORAN

Map pp82–3 Thai €€  
☎ 01 40 15 90 45; www.baan-boran.com, in French; 43 rue de Montpensier, 1er; starters €8–18, mains €12–20; ☎ lunch Mon–Fri, dinner to 11pm Mon–Sat; 🍷 Palais Royal-Musée du Louvre or Pyramides

The fare at this eatery, just opposite the Théâtre du Palais Royal, is provincial Thai and about as authentic as you'll find in this

# top picks

## PLACES FOR BRUNCH

- Joe Allen (p233)
- Scoop (right)
- Le Café qui Parle (p278)
- Le Chéri-Bibi (p278)
- Le Sporting (p267)
- Le Viaduc Café (p272)
- Alef-Bet (p249)
- Le Baba Bourgeois (p251)

part of Paris. It makes a convenient stop before or after touring the Louvre. There are several vegetarian dishes, priced between €8 and €10. If you just want something quick and on the trot, visit **Baan Boran à Emporter** (Map p86; ☎ 01 40 13 96 70; 103 rue St-Honoré, 1er; dishes €4-6.50, menu €8.90; ☎ 11am-8pm Mon-Sat; 🍴 Châtelet or Pont Neuf), which has takeaway service and counter seating.

### LE LOUP BLANC Map pp82-3 International €€€

☎ 01 40 13 08 35; www.loup-blanc.com; 42 rue Tiquetonne, 2e; veg dishes €12.50-14.50, mains €13.50-19.50; ☎ dinner to midnight Sun-Thu, to 12.30am Fri, to 1am Sat, brunch 11am-4.30pm Sun; 🍴 Étienne Marcel

Some inventive and inexpensive dishes are on offer at 'The White Wolf': meat and fish marinated with herbs and spices (eg cardamom, star anise, marjoram) and then grilled. For accompaniments, you can choose from up to four vegetables and grains, according to your appetite and the season: red lentils, quinoa (a South American grain), creamed corn with peppers (a must) or carrots with cumin. We like the chicken with rosemary and savoury pork with tangerine and Massassar fillets of duck. It's a popular place for brunch on Sunday (€19.50)

### WILLI'S WINE BAR Map pp82-3 French, Bistro €€€

☎ 01 42 61 05 09; www.williswinebar.com; 13 rue des Petits Champs, 1er; starters €9, mains €18, menus €19 & €25 (lunch only), €32 & €34; ☎ lunch & dinner to 11pm Mon-Sat; 🍴 Bourse

This civilised and very convivial wine bar-cum-bistro was opened in 1980 by British expats who introduced the wine-bar concept to Paris. The food by chef François Yon is still excellent, the wines (especially Côtes

du Rhône) well chosen and Willi's legendary status lives on – and deservedly so.

### CAFÉ DE L'ÉPOQUE Map p86 French, Café €€

☎ 01 42 33 40 70; 12 rue Croix des Petits Champs, 1er; starters €5.50-14, mains €15-18; ☎ lunch daily, dinner to midnight Mon-Sat; 🍴 Louvre-Rivoli  
A lovely old relic of the *belle époque* when the *passages couverts* were the places to shop, this café full of old mirrors, banquettes and a heated terrace is a popular location for period films. It can be entered from the covered *passage* itself or the terrace facing rue du Bouloi.

### L'ARBRE À CANNELLE

Map pp82-3 French, Tearoom €€

☎ 01 45 08 55 87; 57 passage des Panoramas, 2e; dishes €7-17.80; ☎ 11.30am-6.30pm Mon-Sat; 🍴 Grands Boulevards

The 'Cinnamon Tree' is a lovely tearoom with *tartes salées* (savoury pies; from €7), excellent salads (€7 to €9.80), great plats du jour (€12) and red-fruit crumble for dessert. The original 19th-century décor is worth a visit in itself; seating is on the ground and 1st floors.

### SAVEURS VÉGÉT'HALLES

Map p86 Vegetarian €€

☎ 01 40 41 93 95; 41 rue des Bourdonnais, 1er; starters & salads €4.80-9.80, mains €11.20-17.20, menus €9.80 & 12.50 (lunch only), €15.30; ☎ lunch & dinner to 10.30pm Mon-Sat; 🍴 Châtelet

Occupying the former premises of another vegetarian restaurant, **La Victoire Suprême du Cœur** (p245), this vegan eatery is egg-free and offers quite a few mock-meat dishes, such as *poulet végétal aux champignons* ('chicken' with mushrooms) and *escalope de seitan* (wheat gluten 'escalope'). No alcohol is served.

### SCOOP Map p86

International €€

☎ 01 42 60 31 84; www.scoopcafe.com, in French; 154 rue St-Honoré, 1er; dishes €10.90-16.90; ☎ 11am-7pm; 🍴 Louvre-Rivoli

This erstwhile American-style ice-cream parlour has been making quite a splash for its excellent wraps, burgers, tarts and soups and central, very fashionable location. The upstairs lounge is made for a tête-à-tête, and Sunday brunch (11.30am to 4pm) includes pancakes with maple syrup.

### LE VÉRO DODAT Map p86

French €€

☎ 01 45 08 92 06; 1st fl, 19 Galerie Véro Dodat, 2 rue du Bouloi, 1er; mains €13.50, menu €16.50;

☎ lunch & dinner to 10.30pm Tue-Sat; 🍴 Louvre-Rivoli

This friendly little place in the heart of the Véro Dodat passage *couvert* has seating both downstairs and upstairs. At lunchtime it's especially popular with workers from the nearby Bourse de la Commerce, who come for the reasonably priced *plats du jour*.

### KUNITORAYA Map pp82-3

Japanese €€

☎ 01 47 03 33 65; www.kunitoraya.com, in French; 39 rue Ste-Anne, 1er; dishes €8.50-15, menu €12.50 (lunch only); ☎ 11.30am-10pm; 🍴 Pyramides  
With seating on two floors, this simple and intimate place has a wide and excellent range of Japanese shop-made noodle dishes and set lunches and dinners. If headed here, aim to arrive before 1pm for lunch or before 8pm for dinner to beat the crowds.

### HIGUMA Map p86

Japanese €€

☎ 01 58 62 49 22; 163 rue St-Honoré, 1er; mains €7-12.50, menus €10 & €11.50; ☎ lunch & dinner to 11.30pm; 🍴 Palais Royal-Musée du Louvre  
This authentic, no-nonsense Japanese noodle shop offers great value, particularly for its location opposite the Comédie Française. We love the *gyozo* (dumplings) and the fried noodles with pork and vegetables.

## SELF-CATERING

**Rue Montorgueil** (p231), one of the busiest and best-stocked *rues commerçantes* (commercial streets, not unlike open-air markets) in Paris, is north of Les Halles.

There are several supermarkets around Forum des Halles. Other options are **Franprix Les Halles branch** (Map p86; 35 rue Berger, 1er; ☎ 8.30am-9.50pm Mon-Sat; 🍴 Châtelet) and **Franprix Châtelet branch** (Map p86; 16 rue Bertin Poirée, 1er; ☎ 8.30am-8pm Mon-Sat; 🍴 Châtelet).

## MARAIS & BASTILLE

The Marais, filled with small restaurants of every imaginable type, is one of Paris' premier neighbourhoods for eating out. Make sure to book ahead at the weekend.

Towards République there's a decent selection of ethnic places. If you're after authentic Chinese food but can't be bothered going to the larger Chinatown in the 13e (see p274), check out the small noodle shops and restaurants along rue Au Maire, 3e (Map pp92-3). The kosher and kosher-style restaurants along rue

des Rosiers (Map pp98-9), the so-called Pletzl area, serve specialities from North Africa, Central Europe and Israel. Be aware: many are closed on Friday evening, Saturday and Jewish holidays. Takeaway falafel and *shwarma* (kebabs) are available at several places along the street.

Bastille is another area chock-a-block with restaurants, some of which have added a star or two to their epaulettes in recent years. Narrow rue de Lappe and rue de la Roquette (11e), just east of place de la Bastille, may not be as hip as they were a dozen years ago, but they remain popular streets for nightlife and attract a young, alternative crowd.

### BEL CANTO Map pp98-9

French €€€

☎ 01 42 78 30 18; www.lebelcanto.com; 72 quai de l'Hôtel de Ville, 4e; menu €72; ☎ dinner to midnight; 🍴 Hôtel de Ville or Pont Marie

If London, New York and even Budapest can have one – a restaurant where the waiters sing (arias) for their supper – why can't Paris have one too? So if you fancy Rossini with your roast, Verdi with your veg and Puccini with your pud, this place and its *diners lyriques* is the place for you.

### LE DÔME DU MARAIS Map pp98-9

French €€€

☎ 01 42 74 54 17; 53bis rue des Francs Bourgeois, 4e; starters €17-33, mains €25-35, 2-/3-course menus €19/25 (lunch only), dinner menu €36; ☎ lunch & dinner to 11pm Tue-Sat; 🍴 Rambuteau  
This place serves classic French dishes such as *joues de bœuf* (beef cheeks) as well as hare and lighter fare – often shellfish and fish. The location is sublime: a pre-Revolution building and former auction room with a glassed-in courtyard just down from the Archives Nationales. The octagonal-shaped dining room is a knockout.

### LE VILLARET Map pp94-5

French €€€

☎ 01 43 57 89 76; 13 rue Ternaux, 11e; starters €8.50-20, mains €18-35, menu €23 & €28 (lunch only); ☎ lunch Mon-Fri, dinner to 11.30pm Mon-Sat; 🍴 Parmentier

An excellent neighbourhood bistro serving very rich food, Le Villaret has diners coming from across Paris to sample the house specialities. The *velouté de cèpes à la mousse de foie gras* (cep mushroom soup with foie-gras mousse) and the *gigot d'agneau de Lozère rôti et son gratin de topinambours* (roast lamb with Jerusalem artichoke gratin) are all recommended, but only the

chef knows what will be available as he changes the menu daily. Tasting menus start at €50.

## L'ÉCAILLER DU BISTROT

Map pp94-5 French, Seafood €€€

☎ 01 43 72 76 77; 22 rue Paul Bert, 11e; starters €10-22, mains €18-35, menu €16 (lunch only); ☺ lunch & dinner to 11.30pm Tue-Sat; 🍷 Faidherbe Chaligny

Oyster lovers should make a beeline for 'The Bistro Shucker', a neighbourhood resto done up in nautical kitsch that serves up to a dozen varieties of fresh bivalves, freshly shucked and accompanied by a little lemon juice. Other delights are platters of seafood for between one and four people (€34 to €130), a half-dozen *oursins* (sea urchins; €14), minute-cooked tuna steak with sesame oil and the extravagant lobster *menu* (€45).

## BOFINGER

Map pp94-5 French, Brasserie €€€

☎ 01 42 72 87 82; www.bofingerparis.com; 5-7 rue de la Bastille, 4e; starters €8-18.50, mains €15.50-31.50, menus €24 (lunch only) & €31.50; ☺ lunch & dinner to 12.30am daily; 🍷 Bastille

Founded in 1864, Bofinger is reputedly the oldest brasserie in Paris, though its polished Art Nouveau brass, glass and mirrors throughout suggest a redecoration a few decades later. As at most Parisian brasseries, specialities include Alsatian-inspired dishes such as *choucroute* (sauerkraut with assorted meats; €18 to €20), and seafood dishes (€24.50 to €49). There's a budget *menu* of €23.90 available after 11pm. Ask for a seat downstairs, under the *coupole* (stained-glass dome); it's the prettiest part of the restaurant. Just opposite is *Le Petit Bofinger* (☎ 01 42 72 05 23; 6 rue de la Bastille, 4e; starters €7.60-15.70, mains €15.30-26, menus with wine €20.50 & €29; ☺ lunch & dinner to 12.30am daily; 🍷 Bastille), the brasserie's less brash (and cheaper) little sister.

## LE DÔME BASTILLE

Map pp94-5 French, Seafood €€€

☎ 01 48 04 88 44; 2 rue de la Bastille, 4e; starters €9.50-15, mains €21-31; ☺ lunch & dinner to 11pm; 🍷 Bastille

This lovely restaurant, little sister to the more established *Dôme* (p258) in Montparnasse and awash in pale yellows, specialises in superbly prepared fish and seafood dishes. The blackboard menu changes daily. Wines are a uniform (and affordable) €22.50 per bottle.

## LE TEMPS AU TEMPS

Map pp94-5 French €€€

☎ 01 43 79 63 40; 3 rue Paul Bert, 11e; menu €30; ☺ lunch & dinner to 10.30pm Tue-Sat; 🍷 Faidherbe Chaligny

This tiny little place with about 10 tables has a very exciting three-course menu that changes daily; some of the dishes have been inspired by the *cuisine récréative* (entertaining cuisine) of the great Catalan chef Ferran Adria. Come here for lunch; you're much more likely to get a seat.

## LE REPAIRE DE CARTOUCHE

Map pp94-5 French €€€

☎ 01 47 00 25 86; 8 blvd des Filles du Calvaire & 99 rue Amelot, 11e; starters €10-14, mains €18-30, menus €14 & €26 (lunch only); ☺ lunch & dinner to 11pm Tue-Sat; 🍷 St-Sébastien Froissart

With entrances at both front and back, 'Cartouche's Den' – a reference to the 18th-century Parisian 'Robin Hood' Louis-Dominique Cartouche – looks to the past and the future. It's an old-fashioned place that takes a very modern, innovative approach to French food under the direction of Norman chef Rodolphe Paquin. As its name implies and the rifle on the wall underscores, it focuses on meat and game (poached?) though there are some excellent fish and shellfish dishes on the menu.

## INAMORATI CAFFÈ

Map pp92-3 Italian €€€

☎ 01 48 04 88 28; 57 rue Charlot, 3e; mains €16-30, menus €15 (lunch only), €25 & with wine €30; ☺ lunch & dinner to midnight daily; 🍷 Temple or République

This long and narrow storefront space filled with tables covered in checked tablecloths attracts a loyal and local clientele who love the authentic (and ample) dishes, prepared by partners Salvatore and Rocco. The mammoth salads and risotto are excellent choices but we usually go for something in a *marmite* (cooking pot), be it homemade cheese-stuffed ravioli with meatballs or the fisherman's stew of shellfish.

## LES GRANDES MARCHES

Map pp94-5 French, Brasserie €€€

☎ 01 43 43 90 32; 6 place de la Bastille, 12e; starters €8.50-13, mains €15-29; ☺ noon-midnight; 🍷 Bastille

This futuristic modern brasserie next to the 'Great Steps' of the Opéra Bastille was designed by Elisabeth and Christian Portzamparc for the Flo group. The result

has been disappointing – both in décor and food served – but it has a convenient (and much coveted) location. If you do find yourself here on Sunday, check out the jazz brunch (€24) from noon to 4pm. The bar stays open till 4am daily.

## UNICO

Map pp94-5 Argentine €€€

☎ 01 43 67 68 08; www.resto-unico.com, in French; 15 rue Paul Bert, 11e; starters €6.50-11, mains €20-26, menu €19 (lunch only); ☺ lunch & dinner to 11pm Tue-Sat; 🍷 Faidherbe Chaligny

This very trendy, very orange Argentine *parillada* (steakhouse) has taken over an old butcher and put a modern (well, sort of 1970s, but it works) spin on it. This place is all about meat – especially the barbecued *entrecôte* (rib steak) with chunky *frites* (chips). Good wine selection.

## MA BOURGOGNE

Map pp98-9 French, Bistro €€€

☎ 01 42 78 44 64; 19 place des Vosges, 4e; starters €8-20, mains €18-26, menu €32; ☺ noon-1am daily; 🍷 St-Paul

With its terrace under the arcades of the place des Vosges looking onto what is arguably the most beautiful square in Paris, this is a wonderful place to have lunch or just a drink. The *plats du jour* are good value at €14 to €25 when you consider the location. Specialities include *andouillette* (sausage made of pork/veal tripe) and charcuterie from the Auvergne region.

## CHEZ OMAR

Map pp92-3 North African €€€

☎ 01 42 72 36 26; 47 rue de Bretagne, 3e; couscous & tajines €12-22, grills €12-26; ☺ lunch Mon-Sat, dinner to 11.30pm daily; 🍷 Arts et Métiers

Once a favourite of celebrity types, Chez Omar doesn't seem to attract the very rich or particularly famous these days, but the quality of the couscous remains top-notch, judging from the crowds. Apart from the food and the serving staff, don't expect anything else to be North African at Chez Omar: it looks almost exactly like the corner street café it was a quarter of a century ago.

## LES DOMAINES QUI MONTENT

Map pp94-5 French, Wine €€€

☎ 01 43 56 89 15; www.lesdomainesquimontent.com, in French; 136 blvd Voltaire, 11e; menus €14.50 & €25.50; ☺ lunch Mon-Sat daily; 🍷 Voltaire

What better way to enjoy wine with a meal than at a wine merchant's establishment

amid shelves and cartons of bottles? The optimistically named 'Estates on the Rise' serves a *table d'hôtes* – a set meal with little or no choice – at lunchtime of a cheese and charcuterie or a *plat du jour*. These can be paired expertly with any of the wine around you and expert advice is included in the price! There are several other Domaines qui Montent, including a *Montmartre branch* (Map p169; ☎ 01 42 64 18 91; 42 rue Véron, 18e; ☺ lunch Mon-Sat daily; 🍷 Abbesses or Blanche).

## MANSOURIA

Map pp94-5 North African, Moroccan €€€

☎ 01 43 71 00 16; 11 rue Faidherbe, 11e; starters €8-16, mains €17-25, menu €30, with wine €46; ☺ lunch Wed-Sat, dinner to 11pm Mon-Sat; 🍷 Faidherbe Chaligny

This is an especially attractive Moroccan restaurant that serves excellent milk-fed steamed lamb, if not the best *kascou* (couscous) and *touag*in (*tajine*) in town. Someone in your group should definitely order the *mourouzia*, lamb simmered in a complex combination of some 27 spices and served with a honey sauce.

## LE PETIT MARCHÉ

Map pp92-3 French, Café €€€

☎ 01 42 72 06 67; 9 rue de Béarn, 3e; starters €8-11, mains €15-25, menu €14 (lunch only); ☺ lunch & dinner to midnight daily; 🍷 Chemin Vert

This great little bistro just up from the place des Vosges fills up at lunch and then again in the evening with a mixed crowd who come to enjoy the hearty cooking and friendly service. The salad starters are popular, as are the *brochette d'agneau aux épices doux* (spicy lamb brochette). The open kitchen also offers a fair few vegetarian choices.

## AUX VINS DES PYRÉNÉES

Map pp92-3 French €€€

☎ 01 42 72 64 94; 25 rue Beautreillis, 4e; starters €7.50-13, mains €14-25, menu €13.50 (lunch only); ☺ lunch Sun-Fri, dinner to 11.30pm; 🍷 St-Paul or Bastille

Located in a former wine warehouse a couple of doors down from the house where rock singer Jim Morrison of the Doors died in 1971 (No 17-19), this is a good place to enjoy a unpretentious French meal with a lot of wine. The place has been able to retain its old-world charm and it's not surprising that a crowd of *bobo* ('bohemian



bourgeois') locals, a few *showbiz parisien* types among them, have set up headquarters here. The fish, meat and game dishes are all equally good, but worth a special mention is the foie gras and the top-notch *pavé de rumsteak* (thick rump steak). The wine list offers a wide choice of celebrated and little-known estate wines.

### CHEZ JENNY Map pp92-3 French, Alsatian €€

☎ 01 44 54 39 00; [www.chezjenny.com](http://www.chezjenny.com); 39 blvd du Temple, 3e; starters €5.90-17.50, mains €17.50-24.50, menus €19.50 & €23.50; ☎ noon-midnight Sun-Thu, to 1am Fri & Sat; 🍷 République This cavernous brasserie dating from 1932 serves a huge *choucroute garnie* and excellent *baeckeoffe* (€22.50), an Alsatian stew made of meat and several types of vegetables, but we suspect that most people visit to admire the stunning marquetry of Alsatian scenes by Charles Spindler on the 1st floor. A quick and tasty lunch at Chez Jenny is *flammekuche* (€14.50), an Alsatian-style tart made with cream, onion, bacon and cheese.

### BISTROT DE L'OULETTE

Map pp94-5 French €€€

☎ 01 42 71 43 33; [www.l-oulette.com](http://www.l-oulette.com); 38 rue des Tournelles, 4e; starters €11-14, mains €19-24, 2-/3-course menus €12/17 (lunch only) & €26/34; ☎ lunch Mon-Fri, dinner to 11pm Mon-Thu, to midnight Fri & Sat; 🍷 Bastille or Chemin Vert A younger cousin of the chic *L'Oulette* (p271) in Bercy, this *bistrot* bustles by day and night with a mix of locals and tourists who are here for the capable southwestern provincial cooking. Duck features heavily – try the *foie gras de canard* (€17) or the *magret de canard* (fillet of duck breast; €19). Wines include almost a dozen from the southwest.

### AU PETIT MONSIEUR

Map pp94-5 French, Bistro €€

☎ 01 43 55 54 04; 50 rue Amelot, 11e; starters €10-20, mains €18-24, menus €11-22 (lunch only) & €35; ☎ lunch Tue-Fri, dinner to 10.30pm Mon-Sat; 🍷 St-Sébastien Froissart

We're still out to lunch, as it were, on this new avatar of the much missed C'Amelot, but 'At the Little Guy' looks like it might win some hearts with starters like *risotto aux deux artichaux*, *caviar de tomates confites* (risotto with two types of artichokes with glazed tomato) and mains like *mille-feuille de rouget et sa ratatouille* (red mullet

in flaky pastry with Mediterranean vegetable 'stew'). The atmosphere is less staid than C'Amelot was too.

### PITCHI POÏ

Map pp98-9 Eastern European, Jewish €€

☎ 01 42 77 46 15; [www.pitchipoi.com](http://www.pitchipoi.com); 9 place du Marché Ste-Catherine & 7 rue Caron, 4e; dishes €16-24, menu €23; ☎ lunch & dinner to 11pm daily; 🍷 St-Paul

This convivial Eastern-European Jewish restaurant on one of Paris' most picturesque squares serves traditional dishes such as *tchoulent* (cholent; slowly simmered meat with beans and vegetables) at lunch and dinner and lighter fare such as smoked salmon and chopped chicken liver at its Sunday buffet (€27; noon to 5pm).

### À LA RENAISSANCE

Map pp94-5 French, Café €€€

☎ 01 43 79 83 09; 87 rue de la Roquette, 11e; starters €8.50-14.50, mains €16-24; ☎ lunch & dinner to 11.30pm daily; 🍷 Voltaire

This large, café-like *bistro de quartier* has a huge bar (open 8am to 2am) with large plate-glass windows looking onto the street. Food is reliable if unadventurous – herring fillets on a bed of warm potatoes, mackerel *lillettes*, steak tartare and that all-time favourite, *œufs à la coq aux tartines* (soft-boiled eggs with toast). Sunday brunch is €25.

### 404 Map pp92-3 North African, Moroccan €€

☎ 01 42 74 57 81; 69 rue des Gravilliers, 3e; starters €7-9, couscous & tajines €14-24, menus €17 (lunch only) & €21 (brunch); ☎ lunch Mon-Fri, dinner to midnight daily, brunch 10am-4pm Sat & Sun; 🍷 Arts et Métiers

As comfortable a Maghreb (North African) caravanserai as you'll find in Paris, the 404 not only has excellent couscous and *tajines* but superb grills (€12 to €22) and pigeon *pastillas*. The *brunch berbère* (Berber brunch) is available at the weekend. You'll just love the One Thousand and One Nights décor with real antiques and curios, but the tables are set too close to one another.

### L'AUTOBUS IMPÉRIAL

Map p86 French €€

☎ 01 42 36 00 18; [www.autobus-imperial.fr](http://www.autobus-imperial.fr), in French; 14 rue Mondétour, 1er; mains €14-23.50; menus €16.50-23.50 (lunch only), €28-43; ☎ lunch & dinner to 2am Mon-Sat; 🍷 Les Halles

This wonderful find just north of the unspeakable Forum des Halles shopping centre boasts a vintage Belle Époque dining room beneath a wonderful glass dome. It's elegant and the food traditional; try *salade de filets de caille braisés au vinaigre de truffle noire* (quail salad with black truffle vinegar) and the *Parmentier de jambon confit* (ham confit in mashed potatoes).

### AU VIEUX CHÊNE Map pp94-5 French €€

☎ 01 43 71 67 69; 7 rue du Dahomey, 11e; starters €10-16, mains €18.50-23, menus €13 (lunch only) & €29; ☎ lunch & dinner to 10.30pm Mon-Sat; 🍷 Faidherbe Chaligny

Along a quiet side street in a neighbourhood full of traditional woodworking studios, 'At the Old Oak' bistro offers an excellent seasonal menu and some well-chosen wines. The surrounds are fabulous and very retro. Three of the cast-iron columns holding the place up are registered monuments.

### CHEZ RAMULAUD Map pp94-5 French €€

☎ 01 43 72 23 29; 269 rue du Faubourg St-Antoine, 11e; starters €9-13, mains €18-23, menus €15-17 (lunch only) & €29; ☎ lunch Mon-Fri, dinner to 11pm Mon-Sat; 🍷 Faidherbe Chaligny

With its peaceful, retro atmosphere, this enormous establishment is reminiscent of established provincial restaurants. The blackboard offerings are not overly adventurous but they are comforting and substantial – daily soups, terrine, *œufs cocotte aux champignons de saison* (coddled eggs with seasonal mushrooms). For mains, the fish dishes are usually winners. The plat du jour is good value at €10.

### L'ALIVI Map pp98-9 French, Corsican €€€

☎ 01 48 87 90 20; [www.restaurant-alivi.com](http://www.restaurant-alivi.com), in French; 27 rue du Roi de Sicile, 4e; starters €9-16, mains €15-23, menus €17 & €23 (lunch only), €25 & €29; ☎ lunch & dinner to 11.30pm daily; 🍷 St-Paul

The ingredients at this rather fashionable Corsican restaurant are always fresh and refined, with *brocciu* cheese, charcuterie and basil featuring strongly on the menu. Try *starpapreti* (*brocciu* and spinach quenelles) and the unrivalled *cabri braisé au rosmarin* (kid braised with rosemary) with a Leccia wine to fully experience the pleasures of what the French call *l'île de beauté* (the beautiful island).

# top picks

## FOOD STREETS

- **Av de Choisy, av d'Ivry and rue Baudricourt** (p274) have a plethora of Chinese and Southeast Asian eateries.
- **Blvd de Belleville** (p269) is the place for Middle Eastern and Pakistani food and kosher couscous.
- **Passage Brady** (p266), a covered arcade, is the place for Indian, Pakistani and Bangladeshi dishes.
- **Rue Cadet, rue Richer and rue Geoffroy Marie** (p264) all have restaurants serving Sephardic Jewish kosher food, including couscous.
- **Rue Montorgueil** (p231), a pedestrians-only market street, is one of the best places around for something quick to eat.
- **Rue Mouffetard** (p231) is not just a food market but an excellent street to find ethnic and French restaurants in the budget category.
- **Rue Rosiers** (p237) in the Marais is the best place to find Ashkenazic Jewish kosher food.

### LE TRUMILOU Map pp98-9 French, Bistro €€

☎ 01 42 77 63 98; 84 quai de l'Hôtel de Ville, 4e; starters €4.50-13, mains €15-22, menu €16.50 & €19.50; ☎ lunch & dinner to 11pm daily; 🍷 Hôtel de Ville

This no-frills bistro just round the corner from the Hôtel de Ville and facing the posh Île de St-Louis square is a Parisian institution *in situ* for over a century. If you're looking for an authentic menu from the early 20th century and prices (well, almost) to match, you won't do better than this. The *confit aux pruneaux* (duck with prunes) and the *ris de veau grand-mère* (veal sweet-breads in mushroom cream sauce) are particularly good.

### CHEZ PAUL Map pp94-5 French, Bistro €€

☎ 01 47 00 34 57; 13 rue de Charonne, 11e; starters €4.80-17.50, mains €14.50-22; ☎ lunch & dinner to 12.30am daily; 🍷 Ledru Rollin

When they put up a 'French restaurant' film set in Hollywood, this ever-expanding bistro is what it must look like. An extremely popular bistro, it has traditional French main courses handwritten on a yellowing menu and brusque service – Paris in true form! Stick with the simplest of dishes – the steak or foie gras with lentils – and make sure you've booked ahead.

**L'AMBASSADE D'Auvergne**

Map pp92-3 French, Auvergne €€

☎ 01 42 72 31 22; [www.ambassade-auvergne.com](http://www.ambassade-auvergne.com); 22 rue du Grenier St-Lazare, 3e; starters €8-16, mains €14-22, menu €20 (lunch only) & €28; ☺ lunch & dinner to 10pm daily; 📄 Rambuteau The 'Auvergne Embassy' is the place to head if you are a truly hungry carnivore. This century-old restaurant offers traditional dishes from the Auvergne such as *salade tiède de lentilles vertes du Puy* (warm salad of green Puy lentils; €9), a great lead-up to the house speciality: *saucisse de Parlan à l'aligot* (Auvergne-style pork sausage served with a potato and cheese purée; €14).

**LE RÉCONFORT** Map pp98-9 French €€

☎ 01 49 96 09 60; 37 rue de Poitou, 3e; starters €7-10, mains €17-21, menus €17 & €22 (lunch only); ☺ lunch Mon-Fri, dinner to 11pm daily; 📄 St-Sébastien Froissart

Unusual for a restaurant in the Marais, 'The Comfort' has generous space between tables and is quiet enough to chat without yelling. The kitchen produces very tasty and inventive dishes, including homemade foie gras. For mains, consider king prawns in an aromatic citrus and coconut sauce or *souris d'agneau rotie* (roast lamb shank). The *plat du jour* at lunch is €12.

**LE SOUK** Map pp94-5 North African €€

☎ 01 49 29 05 08; [www.lesoukfr.com](http://www.lesoukfr.com), in French; 1 rue Keller, 11e; starters €7.50-13, mains €16-21; menus €20 & €27; ☺ lunch & dinner to 11.30pm Tue-Sat; 📄 Ledru Rollin

We like coming here almost as much for the décor as the food – from the clay pots overflowing with spices on the outside to the exuberant (but never kitsch) Moroccan interior. And the food? As authentic as the decoration, notably the duck *tajine* and vegetarian couscous. Be warned: mains are enormous, so this might have to be a one-dish meal.

**LE TROISIÈME BUREAU**

Map pp94-5 French, Bistro €€

☎ 01 43 55 87 65; 74 rue de la Folie Méricourt, 11e; starters €7.50-11.50, mains €15.50-21, menus €11.50 & €13.50 (lunch only); ☺ lunch & dinner to midnight daily; 📄 Oberkampf

An interesting clientele frequents this pub-cum-bistro, where you can read, listen to music, do a little work on the laptop, tickle

the ivories on the funky old piano and enjoy Sunday brunch (€15.50) from noon to 4pm. There are one-plate specials for between €9.80 and €13.50.

**BLUE ELEPHANT** Map pp94-5 Thai €€

☎ 01 47 00 42 00; [www.blueelephant.com/paris](http://www.blueelephant.com/paris); 43-45 rue de la Roquette, 11e; starters €13.50-18, mains €14.80-21, menus €42 & €52; ☺ lunch Sun-Fri, dinner to midnight daily; 📄 Bastille This is Paris' most famous upmarket Thai restaurant and part of an international chain, with a dozen branches in cities round the world from Brussels to Beirut. Although it has become a little too successful for its own good (it also sells its own branded knock-knacks and gift items), the indoor tropical rainforest and well-prepared spicy dishes (look for the one, two or three elephant symbols on the menu) are still worth the inflated prices. Sunday buffet (noon to 3pm) is good value at €39.

**L'ENOTECA** Map pp92-3 Italian €€

☎ 01 42 78 91 44; 25 rue Charles V, 4e; starters €10-14, mains €18-20, menu €14 (lunch only) & €30-43; ☺ lunch & dinner to 11.30pm daily; 📄 Sully Morland or Pont Marie 'The Vinoteque', a *trattoria* in the historic Village St-Paul quarter of the Marais, serves *haute cuisine à l'italienne*, and there's an excellent list of Italian wines per the glass (€3.50 to €12). It's no secret that this is one of the few Italian wine bars in Paris to take its vino seriously, so book ahead. Pasta dishes (€13 to €23) are good, as is the generous *tavola antipasti* (antipasto buffet table). The *cocotte du jour* (casserole of the day; €13) is served with a glass of wine.

**LES SANS CULOTTES**

Map pp94-5 French, Bistro €€

☎ 01 48 05 42 92; [www.lesansculottesfr.com](http://www.lesansculottesfr.com), in French; 27 rue de Lappe, 11e; starters €9-15, mains €14-20, menus €18 & €23; ☺ lunch & dinner to 11pm Tue-Sun; 📄 Bastille

You wouldn't cross Paris to eat at Sans Culottes – the place takes its name from the working-class 'men without breeches' who fought in the French Revolution – but in a neighbourhood that has become somewhat trendy in recent years it's a comforting reminder of the past. The interior, with frosted glass, huge zinc bar, ornate ceilings and wooden floors, positively glows

in the evening. The range of food is uneven, though relatively low-priced; service is friendly and attentive. The set *menus* include wine.

**LES GALOPINS** Map pp94-5 French, Bistro €€

☎ 01 47 00 45 35; [www.lesgalopins.com](http://www.lesgalopins.com); 24 rue des Taillandiers, 11e; starters €6.50-10.50, mains €13.50-20, menus €14.50 & €17.50 (lunch only); ☺ lunch Mon-Fri, dinner to 11pm Mon-Thu, to 11.30pm Fri & Sat; 📄 Bastille or Voltaire The décor of this cute neighbourhood bistro is simple, the meals are straightforward and in the best tradition of French cuisine, with offerings such as *raviolis de pétoncles* (queen scallops ravioli), *confit de canard laqué au sirop d'érable* (duck confit cooked with maple syrup) and *comptée d'agneau aux aubergines* (lamb and aubergine ragout). It's not a secret find, so it can feel like a bit of a factory at lunch or on a weekend night.

**CHEZ MARIANNE**

Map pp98-9 Jewish, Kosher €€

☎ 01 42 72 18 86; 2 rue des Hospitalières St-Gervais, 4e; dishes €3-20; ☺ noon-midnight daily; 📄 St-Paul This is a Sephardic kosher alternative to the Ashkenazi fare usually available at Pletzl eateries. Platters containing four to 10 different meze (such as falafel, hummus, purées of aubergine and chickpeas) cost from €12 to €26. The takeaway window sells falafel in pita for €4.50 and there's also an excellent bakery attached. Chez Marianne's set *menus* include a number of vegetarian options.

**PARIS MAIN D'OR**

Map pp94-5 French, Corsican €€

☎ 01 44 68 04 68; 133 rue du Faubourg St-Antoine, 11e; starters €6.50-16.10, mains €13-19.50, menu €12; ☺ lunch & dinner to 11pm Mon-Sat; 📄 Ledru Rollin

The unprepossessing, cafélike 'Paris Golden Hand' serves authentic Corsican dishes – a surprisingly elusive cuisine in Paris. *Sturza preti* (spinach and fine *brocciu* cheese; €8) and traditional omelette with *brocciu* and *jambon sec* (dried ham, matured for two years) are some of the appetisers on the menu. For mains, favourites include the *tian de veau aux olives* (veal ragout) and the *caprettu arrustini* (roast kid). Pasta dishes come in at about €10.50.

**LE GRAND MÉRICOURT**

Map pp94-5 French €€

☎ 01 43 38 94 04; 22 rue de la Folie Méricourt, 11e; starters €12, mains €19, menus €14 (lunch only), €17 & €35; ☺ lunch Tue-Fri, dinner to 10.30pm Mon-Sat; 📄 St-Ambroise Young chef Gregory Merten Antonelli offers his version of '*la cuisine créative*' (basically traditional French that is light on oils and fat and heavy on seasonal produce) in a very English, almost fussy (floral wallpaper, wooden floors, starched tablecloths and napkins) place just a stone's throw from trendy rue Oberkampf. Try the *sanglier en pâté à la liqueur d'orange* (boar pâté flavoured with orange liqueur) and the *joue de bœuf fondante au muscat* (beef cheek with sweet wine).

**LES CAVES ST-GILLES** Map pp92-3 Spanish €€

☎ 01 48 87 22 62; 4 rue St-Gilles, 3e; tapas €5.30-22, mains €15.50-19; ☺ lunch & dinner to 11.30pm daily; 📄 Chemin Vert

This Spanish wine bar a short distance northeast of place des Vosges is the most authentic place on the Right Bank for tapas, paella (at the weekend only; €19), *zarzuela* (Spanish bouillabaisse; €16.50) and sangria (€28 for 1.4L). If you don't believe us, just ask the Spanish expats who arrive here in droves. We like the bowls of complimentary olives provided on tables and at the bar.

**GUILLAUME** Map pp92-3 Modern French €€

☎ 01 44 54 20 60; 32 rue de Picardie, 3e; starters €8-14.50, mains €15-19; ☺ lunch Mon-Fri, dinner to 11pm Mon-Sat daily; 📄 Temple or République Some of the starters at this sophisticated venue near place de la République make an ideal light lunch – try the tomato Tatin and the *samosa d'escargots* (samosa with snails) – and there's a two-course *formule* (set menu) for €15.50. You can eat either in the front bar or in the spacious dining room behind. There's a lovely art gallery on the 1st floor and, if you're a group (something unusual in Paris), there's a huge round table available for seating at least a dozen people.

**CAFÉ DE L'INDUSTRIE**

Map pp94-5 French, Café €€

☎ 01 47 00 13 53; 16 & 17 rue St-Sabin, 11e; starters €5.10-6.90, mains €8.90-19; ☺ 9.30am-2am daily; 📄 Bastille

This popular café-restaurant with neocolonial décor has two locations directly opposite one another. It's a pleasant space and

the perfect spot to meet a friend instead of at one of the crowded cafés or bars in Bastille. Food is competitively priced but not always up to scratch; to avoid disappointment stick with the simple entrées or just graze off the fabulous dessert table (€4 to €5.90).

### CAFFÉ BOBOLI Map pp98-9 Italian €€

☎ 01 42 77 89 27; [www.caffeboboli.com](http://www.caffeboboli.com); 13 rue du Roi de Sicile, 4e; starters €10-13, mains €14-18.50; ☎ lunch Tue-Sun, dinner to 11pm Mon-Sat; **M** St-Paul

Affordable Italian fare in the heart of the Marais? Not as preposterous a notion as you might think with the advent of this small restaurant run by two young Florentines. The food is very wholesome and based on vegetables, cheese and *charcuterie* like Parma ham and beef carpaccio. On the walls are original paintings and photographs that are changed every three months.

### LE PETIT PICARD Map pp98-9 French €€

☎ 01 42 78 54 03; 42 rue Ste-Croix de la Bretonnerie, 4e; starters €7-16, mains €12.50-18.50, menus €15 (lunch only), €18 & €29; ☎ lunch Tue-Fri, dinner to 11.30pm Tue-Sun; **M** Hôtel de Ville This popular little restaurant in the centre of the Marais serves traditional French cuisine (try the generous *menu traditionnel* at €29). Despite its name, the only dish from Picardy (unless you count *salade picarde*) that we could spot on the menu was *flam-iche aux poireaux*, a Flemish-style leek pie. The place is always packed, so book well in advance.

### LA MUSE VIN Map pp94-5 French, Wine €€

☎ 01 40 09 93 05; 101 rue de Charonne; starters €8, mains €18, menus €9.50 & with wine €15.50 (lunch only), €25 & €30; ☎ lunch Mon-Fri, dinner to 11pm Mon-Sat; **M** Charonne Primarily a wine bar and bottle shop, the very pink (or is that rosé?) 'Wine Muse' also does food both day (*plat du jour* €11) and night and its offerings go well beyond plates of cold meats and cheese. In fact, the evening menu changes every three weeks. It takes its wines very seriously, though, so keep that foremost in your mind.

### OSSEK GARDEN Map pp94-5 Korean €€

☎ 01 48 07 16 35; 14 rue Rampon, 11e; starters €5-14, barbecue €16-18, menus €9.50 & €12.50

(lunch only), €16.50-30; ☎ lunch & dinner to 11pm daily; **M** Oberkampf

Things Korean – especially films – seem to be taking the world by storm these days and Paris is no exception. This place not far from place de la République has excellent barbecues on offer, but we particularly like the *bibimbab* (€12 to €18), rice served in a sizzling pot topped with thinly sliced beef (or other meat) and cooked with preserved vegetables, then bound by a raw egg and flavoured with chilli-laced soy paste. Staff, in traditional Korean dress, are welcoming.

### LE CLOWN BAR Map pp94-5 French, Bistro €€

☎ 01 43 55 87 35; 114 rue Amelot, 11e; starters €7.50-10.50, mains €15-18, menu €15/18 (week-day/weekend lunch only) & €25; ☎ lunch & dinner to 1am Mon-Sat; **M** Filles du Calvaire

A wonderful wine-bar-cum-bistro next to the *Cirque d'Hiver* (Map pp94-5), the Clown Bar is like a museum with its painted ceilings, mosaics on the wall, lovely zinc bar and circus memorabilia that touches on one of our favourite themes of all time: the evil clown. The food is simple and unpretentious traditional French; the *charcuterie* platter (€10.50) is substantial and goes well with a half-bottle of Brouilly, while the *Parmentier de boudin à la normande* (black pudding Parmentier with apple) is deservedly one of the restaurant's most popular dishes.

### LE TIRE BOUCHON Map pp94-5 French €€

☎ 01 47 00 43 50; 5 rue Guillaume Bertrand, 11e; starters €7-19, mains €15-18, menus €12 (lunch only), €17 & €25; ☎ lunch Mon-Fri, dinner to 11pm Mon-Sat; **M** St-Maur

This mock old-style bistro close to the flashy rue Oberkampf has a dozen tables with gingham tablecloths arranged around a polished wooden bar. Add a few old photographs of the *quartier*, a touch of greenery and some decent bottles of wine and *voilà*: 'The Corkscrew'. The *cassoulet confit* (casserole or stew with beans and meat) and *millefeuille de dorade* (sea bream in flaky pastry) will tickle your taste buds. Expect friendly, attentive service but book well in advance.

### ROBERT ET LOUISE Map pp98-9 French €€

☎ 01 42 78 55 89; 64 rue Vieille du Temple, 3e; starters €6-13, mains €12-18, menu €12 (lunch only); ☎ lunch & dinner to 10.30pm Tue-Sun; **M** St-Sébastien Froissart

This 'country inn', complete with its red gingham curtains, offers delightful, simple and inexpensive French food, including *côte de bœuf* (side of beef; €40), which is cooked on an open fire and prepared by the original owners' daughter and her husband. If you arrive early, choose to sit at the farmhouse table, right next to the fireplace. It's a jolly, truly Rabelaisian evening. The *plat du jour* is a snip at €12.50

### CHEZ NÉNESSE Map pp98-9 French, Bistro €€

☎ 01 42 78 46 49; 17 rue de Saintonge, 3e; starters €4-16, mains €10-18; ☎ lunch & dinner to 10.30pm Mon-Fri; **M** Filles du Calvaire

The atmosphere at this bistro is very 'old Parisian café' and unpretentious, the dishes made with fresh, high-quality ingredients such as *salade de canard au vinaigre d'hydromel* (duck salad with honey vinegar) and *fricassée de volaille aux morilles* (poultry fricassée with morel mushrooms). The lunchtime starters are €4 and *plats du jour* are €10 to €12.

### CHEZ HEANG Map pp94-5 Korean €€

☎ 01 48 07 80 98; 5 rue de la Roquette, 11e; barbecue €8.50-17.50, menus €9 (lunch only) & €11-23; ☎ lunch & dinner to midnight daily; **M** Bastille

Also known as 'Barbecue de Seoul', this tiny place is where you cook your food on a grill in the middle of your table. The *fondue maison*, a kind of spicy hotpot in which you dip and cook your food, costs €25 per person (minimum two).

### AU BASCOU Map pp92-3 French, Basque €€

☎ 01 42 72 69 25; 38 rue Réaumur, 3e; starters €9, mains €17, menu €19 (lunch only); ☎ lunch & dinner to 10.30pm Mon-Fri; **M** Arts et Métiers

This is a popular eatery serving such classic Basque dishes as *pipérade* (peppers, onions, tomatoes and ham cooked with scrambled eggs), *axoa* (ragout of ground veal with a sauce of pimento and peppers) and Bayonne ham in all its guises. Round off the meal with a piece of Ardi Gasna *brebis*, (a ewe's milk cheese), or a slice of *gâteau basque*, a relatively simple layer cake filled with cream and cherry jam.

### LA VICTOIRE SUPRÊME DU CŒUR

Map pp98-9 Vegetarian €€  
☎ 01 40 41 95 03; [www.vscoeur.com](http://www.vscoeur.com); 27-31 rue du Bourg Tibourg, 4e; starters & salads €4-10,

mains €14-17, menus €10.50-13.50; ☎ lunch & dinner to 10.30pm Mon-Sat, brunch 11am-5pm Sun; **M** Châtelet

This Indian-inspired vegan restaurant is a welcome addition to the hubbub of the Marais. Food is actually quite good; avoid the mock-meat dishes like the devilish-sounding *seitan* (wheat gluten) 'steak' and go for a *thalli*, a sampling tray of Indian goodies for €15. For drinks try the mango lassi or spiced tea. Weekend brunch is €21. No meat, no alcohol, no guilt.

### AUBERGE NICOLAS FLAMEL

Map pp92-3 French €€

☎ 01 42 71 77 78; [www.auberge-nicolas-flamel.fr](http://www.auberge-nicolas-flamel.fr), in French; 51 rue de Montmorency, 3e; starters €9.50, mains €16.50; menus €18.50 (lunch only), €31 & €45 ☎ lunch & dinner to 11pm Mon-Sat; **M** Rambuteau or Arts et Métiers

A visit to this charming restaurant, with its highly piggy rooms on two floors, is not so much about the food but the location: this was once the residence of celebrated alchemist and writer Flamel (1330-1417) and is the oldest building extant in Paris. Expect dishes that are correct but not earth-moving – duck foie gras, lamb cooked in a *tajine* and so on. There are wine tastings (€12) in the atmospheric (read: spooky) cellar.

### À LA BANANE IVOIRIENNE

Map pp94-5 African, Côte d'Ivoire €€

☎ 01 43 70 49 90; <http://alabanane.ivoirienne.club.fr>; 10 rue de la Forge Royale, 11e; starters €5-7.50, mains €10-16.50, menu with wine €28; ☎ dinner to midnight Tue-Sat; **M** Ledru Rollin West African specialities (including a generous vegetarian platter; €12) are served in a relaxed and friendly setting, with lots of West African gewgaws on display. There's live African music in the cellar restaurant starting at 10pm on Fridays.

### AU VILLAGE Map pp94-5 African, Senegalese €€

☎ 01 43 57 18 95; 86 av Parmentier, 11e; starters €5.50-8, mains €11-16; ☎ dinner to midnight Sun-Thu, to 1am Fri & Sat; **M** Parmentier Newcomers to African cuisine can choose from a range of classic Senegalese dishes such as *aloko* (fried plantain bananas with red sauce; €5.50), followed by the delicious, lightly spiced fish or chicken *yassa* (€12) or the hearty beef *mafé* (€11). For dessert, check out the amazing *thiakry* (semolina



and cream cheese salad; €5.50). The *plat du jour* is usually €13. The atmosphere is warm, friendly and a bit hip and the décor is delightful. You'll think you're in a Senegalese village, especially when the *kora* music starts.

### MAI THAI Map pp92-3 Thai €€

☎ 01 42 72 18 77; [www.maithai.fr](http://www.maithai.fr), in French; 24bis rue St-Gilles, 3e; starters €8-11, mains €13-15, menus €13.50 (lunch only); ☎ lunch & dinner to 11pm daily; **M** Chemin Vert

This rather stylish place, done up in warm tones of orange, red and yellow with Buddha figures, the *sine qua non* of Thai restaurants, throughout, has gained a loyal following in recent years and you should book in advance for dinner. Among *les classiques de la cuisine du Siam* (classics of the cuisine of Siam) on offer is chicken cooked with sacred basil and the usual spicy Thai sausages.

### LE PETIT DAKAR

Map pp98-9 African, Senegalese €€

☎ 01 44 59 34 74; 6 rue Elzévir, 3e; starters €7, mains €13-15, menu €15 (lunch only); ☎ lunch Tue-Sat, dinner to 11pm Tue-Sun; **M** St-Paul  
Some people think this is the most authentic Senegalese restaurant in Paris, and with the **CSAO Boutique & Gallery** (p206) up the road, it does feel like a little bit of Africa has fallen onto a quiet Marais street.

### WALY FAY Map pp94-5 African, Creole €€

☎ 01 40 24 17 79; 6 rue Godefroy Cavaignac, 11e; starters €6-8, mains €10-15; ☎ dinner to midnight Mon-Sat, brunch noon-5pm Sun; **M** Charonne

This easygoing 'loungin' restaurant' attracts a rather hip crowd for the African food with a West Indian twist served to the sounds of soul and jazz. For starters, the *pepe* (fish soup) is deliciously smooth and highly spiced. For mains, the *tiéboudienne* (rice, fish and vegetables) and fish *n'dole* are recommended by the staff, but try instead the copious *mafé* (beef simmered in peanut sauce) served with rice and *aloko* (fried plantain bananas). The distressed walls and low lighting add warmth to the surrounds.

### AU TROU NORMAND Map pp94-5 French €€

☎ 01 48 05 80 23; 9 rue Jean-Pierre Timbaud, 11e; starters €6-9.50, mains €8.50-14.50, menus €12.50

& €15 (lunch only); ☎ lunch & dinner to 11.30pm Sun-Thu, to midnight Fri & Sat; **M** Oberkampf  
Even under a younger and more dynamic team, 'The Norman Hole' remains the bargain-basement *cafétéria* of the 11e arrondissement. In keeping with the surrounds, the dishes served are simple and portions fairly generous. There are dozens of starters to choose from; main courses include *confit de canard* (duck confit) *brandade de morue* (cod puréed with potatoes) and various cuts of beef (tournedos, steak tartare etc) served with chips made on the premises.

### TAEKO Map pp92-3 Japanese €€

☎ 01 48 04 34 59; 39 rue de Bretagne, 3e; menus €8.90-12.50; ☎ 9am-8pm Tue-Sat, to 2pm Sun; **M** Marais

Just about the last thing you would expect to find in the **Marché des Enfants Rouges** (p231), one of the oldest markets in Paris, is this mom-and-pop Japanese eatery. There's sushi and sashimi and salmon tartar to start and delightful warm dishes like codfish balls and chicken cooked with soy sauce. Sit at the communal table near the entrance – if there's room!

### BREAKFAST IN AMERICA

Map pp98-9 American, Deli €€

☎ 01 42 72 40 21; [www.breakfast-in-america.com](http://www.breakfast-in-america.com); 4 rue Malher, 4e; meals €6.50-12; ☎ 8.30am-11.30pm daily; **M** St-Paul

This American-style diner, complete with red banquettes and Formica surfaces, is as authentic as you'll find outside the US of A. Breakfast, served all day and with free coffee refills, starts at €6.50, and there are generous burgers, chicken wings and fish and chips (€7.95 to €11.50). There's also a **Latin Quarter branch** (Map pp110-11); ☎ 01 43 54 50 28; 17 rue des Écoles, 5e; **M** Cardinal Lemoine) open the same hours.

### BAGEL STORE Map pp98-9 American, Kosher €€

☎ 01 44 78 06 05; 31 rue de Turenne, 3e; dishes €3.60-11.50; ☎ 9am-7pm Sun-Thu, 9am-3, to 7pm Fri (depending on season); **M** Chemin Vert

This small place just up from the Marais is a great spot if you want something *sur le pouce* (literally 'on the thumb', meaning on the run). There are soups, salads, plates of *charcuterie* and, of course, its signature bagels with a more than a dozen different fillings.

### GRAND APPÉTIT Map pp92-3 Vegetarian €€

☎ 01 40 27 04 95; 9 rue de la Cerisaie, 4e; soups €3-4, dishes €5-11; ☎ lunch Mon-Fri, dinner to 9pm Mon-Wed; **M** Bastille or Sully Morland  
Set back from Bastille in a small, quiet street, this place offers light fare such as miso soup and cereals plus strength-building *bols garnis* (bowls of rice and mixed vegetables) and *assiettes* (platters) for those with a *grand appétit* (big appetite). The menu features delicious, filling dishes served with 100% organic cereals, raw and cooked vegetables and seaweed. Next door there's an excellent organic and macrobiotic **grocery store** (☎ 9.30am-7.30pm Mon-Thu, to 4pm Fri).

### LA PERLA Map pp98-9 Mexican €€

☎ 01 42 77 59 40; 26 rue François Miron, 4e; starters €6.10-9.10, mains €8.50-10.70, menu €9.90 (lunch only); ☎ lunch & dinner to midnight daily; **M** St-Paul or Hôtel de Ville

A Californian-style Mexican bar and restaurant with excellent guacamole (€7), nachos (from €6.10) and quesadillas (€6.10 to €7.50), 'The Pearl' is best known as the 'kingdom of tequila', with some 60 varieties on the shelf. Knock it back neat with salt and lemon or disguised in a margarita (€8.80 to €12). The bar is open from noon to 2am daily.

### PARIS HANOI Map pp94-5 Vietnamese €

☎ 01 47 00 47 59; 74 rue de Charonne, 11e; starters €3.50-8, mains €8.50-10.50; ☎ lunch & dinner to 10.30pm daily; **M** Charonne

This upbeat, very yellow restaurant is an excellent place to come for *pho* (soup noodles, usually with beef) and shrimp noodles. Judging from the clientele, the local Vietnamese community thinks so, too.

### CRÊPES SHOW Map pp94-5 French, Breton €

☎ 01 47 00 36 46; 51 rue de Lappe, 11e; crepes & galettes €3-9.80, menu €8.90 (lunch only); ☎ lunch Mon-Fri, dinner to 1am Sun-Thu, to 2am Fri & Sat; **M** Ledru Rollin

This unpretentious little restaurant specialises in sweet crepes (€3 to €7.60) and savoury buckwheat *galettes* (pancakes; €3.10 to €9.20). OK, they may not be the most authentic in town, but the location is convenient and the welcome, warm. There are lots of vegetarian choices, including great salads from around €5.

### CHEZ SÉBASTIEN Map pp92-3 Turkish €

☎ 01 42 78 58 62; 22 passage Vendôme, 3e; dishes €4.80-8.90; ☎ 11.30am-8pm Mon-Sat; **M** République  
This simple little Turkish café on two levels in a scruffy *passage* south of place de la République is just the ticket if you're looking for something cheap, filling and tasty to eat 'on the thumb' as the French say. Try any of the meze or the kebabs, especially the Iskender kebab, lamb slices served with *pide* bread and yogurt.

### CRÊPERIE BRETONNE

Map pp94-5 French, Breton €

☎ 01 43 55 62 29; 67 rue de Charonne, 12e; starters €3.70-7.60, crepes & galettes €2.40-8.50; ☎ lunch Mon-Fri, dinner to 11.30pm Mon-Sat; **M** Charonne

Head here if you fancy savoury buckwheat *galettes* – try the ham, cheese and egg *complète* – or a sweet crepe and wash it down with dry *cidre de Rance* (Rance cider; €6.20 for 50cL) served in a teacup (as is traditional). The Breton paraphernalia and B&W photos will keep you occupied if there's a lull in the chatter.

### L'AS DE FELAFEL Map pp98-9 Jewish, Kosher €

☎ 01 48 87 63 60; 34 rue des Rosiers, 4e; dishes €5-7; ☎ noon-midnight Sun-Thu, to 5pm Fri; **M** St-Paul

This has always been our favourite place for those deep-fried balls of chickpeas and herbs (€5 takeaway, €6.50 sit down). It's always packed, particularly at weekday lunch, so avoid that time if possible.

### PATATI PATATA Map pp94-5 International, Café €

☎ 01 48 05 94 90; 51 rue de Lappe, 11e; dishes €4.90-6.80, menu €7.50; ☎ 11.30am-3am Mon-Sat; **M** Bastille or Ledru Rollin

If you're looking for something cheap and filling at almost any time of the day, visit this simple little caff with Formica tables that dispenses *pommes de terre au four* (baked or jacket potatoes) with toppings to the appreciative masses of Bastille.

## ALSO RECOMMENDED

**Bagel's Club** (Map pp92-3); ☎ 01 40 29 00 91; 24 rue Réaumur, 3e; bagels & sandwiches €5-7.50, salads €7-10; ☎ 8.30am-6pm Mon-Fri; **M** Arts et Métiers). This place in the northern Marais serves *glatt kosher* sandwiches, bagels and snacks under the supervision of the Paris Beth Din.

**Da Jia Le** (Map pp92–3; ☎ 01 48 87 02 46; 37 rue au Maire, 3e; dishes €3–16, menu €7.50; ☺ lunch & dinner to 10.30am; 📄 Arts et Métiers). Don't cross town to eat noodles or dumplings here but if you're in the neighbourhood of Paris' original Chinatown and need an Asian fix, the 'Big Happy House' will oblige nicely and put a smile on your face.

**La Plancha** (Map pp94–5; ☎ 01 48 05 20 30; 34 rue Keller, 11e; tapas €8, mains €9–16; ☺ dinner to 1.30am Tue–Sat; 📄 Bastille) This tiny Spanish-Basque *bodega* (note the *pelota* baskets and bullfighting photos) serves up the best tapas in the neighbourhood till the wee hours.

**Le Coude Fou** (Map pp98–9; ☎ 01 42 77 15 16; www.lecoudefou.com, in French; 12 rue du Bourg Tibourg, 4e; starters €8–12, mains €16.50–18.50, menus €16.50 & €19.50; ☺ lunch Mon–Sat, dinner to midnight daily; 📄 Hôtel de Ville) Long-term fixture in the heart of the Marais serves *cuisine traditionnelle* in a convivial bistro decorated with murals celebrating wine and the good life.

## SELF-CATERING

Markets in the Marais and Bastille area include the incomparable (and open-air) **Marché Bastille** (p231).

There are a number of food shops and Asian delicatessens on the odd-numbered side of **rue St-Antoine, 4e** (Map pp98–9; 📄 St-Paul), as well as several supermarkets. Closer to Bastille there are lots of food shops along **rue de la Roquette** (Map pp94–5; 📄 Voltaire or Bastille) towards place Léon Blum.

Supermarkets include: **Ed l'Épicier** (Map pp92–3; 80 rue de Rivoli, 4e; 9am–8pm Mon–Sat; 📄 Hôtel de Ville), **Franprix Marais** (Map pp98–9; 135 rue St-Antoine, 4e; ☺ 9am–9pm Mon–Sat; 📄 St-Paul), **Franprix Bretagne branch** (Map pp92–3; 49 rue de Bretagne, 3e; ☺ 8.30am–9pm Tue–Sat, 9am–2pm Sun; 📄 Arts et Métiers), **Franprix** (Map pp98–9; 87 rue de la Verrerie, 4e; ☺ 9.30am–9pm Mon–Sat; 📄 Hôtel de Ville), **Monoprix** (Map pp98–9; basement, 71 rue St-Antoine, 4e; ☺ 9am–9pm Mon–Sat, to 8pm Sun; 📄 St-Paul), **Monoprix Bastille branch** (Map pp94–5; 97 rue du Faubourg St-Antoine, 11e; ☺ 9am–9.45pm Mon–Sat; 📄 Ledru Rollin), **Supermarché G20** (Map pp98–9; 81–83 rue de la Verrerie, 4e; ☺ 8.30am–8.30pm; 📄 Hôtel de Ville), **Supermarché G20 Bastille** (Map pp98–9; 115 rue St-Antoine, 4e; ☺ 9am–8.30pm Mon–Sat; 📄 St-Paul), and the late-opening **Monop'x** (Map pp94–5; 62–64 rue de la Roquette, 11e; ☺ 9am–midnight Mon–Sat; 📄 Voltaire).

## THE ISLANDS

Famed more for its ice cream than dining options, Île St-Louis is a pricey place to eat, although there are a couple of fine places worth a brunch or lunchtime munch with,

depending on which you choose, some great street entertainment (see p303) thrown in for free. As for Île de la Cité, forget it – eating spots are almost nonexistent.

### MON VIEIL AMI

Map p105 French, Alsatian €€  
☎ 01 40 46 01 35; 69 rue St-Louis en l'Île, 4e; menus €15 (lunch only) & €41; ☺ lunch Wed–Sun, dinner to 10.15pm Tue–Sun; 📄 Pont Marie You're treated like an old friend – thus the name – from the minute you enter this sleek black bistro in one of Paris' most sought-after neighbourhoods. The pâté in pastry crust is a fabulous starter and any of the Alsatian mains are worth exploring. The chocolate tart is the pick of the desserts.

### SORZA

Map p105 International €€€  
☎ 01 43 54 78 62; www.restaurant-sorza.fr, in French; 51 rue St-Louis en l'Île, 4e; starters €11–15, mains €16–40, 2-/3-course menu incl wine €18/22; ☺ noon–10.30pm daily; 📄 Pont Marie It's all very trendy at this black-and-red cube where a buoyant crowd dines well any time of day. Its weekend brunches (€18) ooze health-conscious ingredients, as does its stylish Italianate cuisine. We ate an octopus salad, followed by foie gras risotto and French-baked *panettone* with caramelised pears. Should hunger not have struck yet, enjoy a drink at the flashy orange neon bar.

### BRASSERIE DE L'ÎLE ST-LOUIS

Map p105 French, Brasserie €€  
☎ 01 43 54 02 59; 55 quai de Bourbon, 4e; starters €10–15, mains €17.50; ☺ 6pm–1am Thu, noon–midnight Fri–Tue; 📄 Pont Marie Founded in 1870, this riverside brasserie enjoys a spectacular location on the Seine just across the footbridge (prime busking spot) between Île de St-Louis and Île de la Cité. Feast on old faithfuls like *choucroute garnie* (sauerkraut with meat), *jarret* (veal shank), cassoulet and *onglet de bœuf* (prime rib of beef) or simply revel in the riverside location over a coffee/beer/Berthillon ice cream (opposite).

### LES FOUS DE L'ÎLE

Map p105 French, Tearoom €€  
☎ 01 43 25 76 67; 33 rue des Deux Ponts, 4e; starters €6.50–9, mains €14, menu €15 (lunch), €19 & €25; ☺ noon–11pm Tue–Sat, to 7pm Sun; 📄 Pont Marie

Innovative café-style dishes served from an open kitchen into a relaxed but arty setting ensure this friendly, down-to-earth *salon de thé* and restaurant is always busy. Dining is around old wooden tables and there's loads to look at, not least some cutting-edge photography and art shows when it moonlights as exhibition space. Our favourite meal: stuffed mussels with caramelised almonds, followed by roast lamb in a rosemary sauce.

### LE FLORE EN L'ÎLE

Map p105 French, Tearoom €€  
☎ 01 43 29 88 27; 42 quai d'Orléans, 4e; snacks €8, lunch €14; ☺ 8am–1am daily; 📄 Pont Marie A tourist crowd piles into this excellent people-watching spot for several very good reasons – its simple coffee 'n' croissant breakfast and Full Monty bacon 'n' egg brunch (€21); its club sandwich-style lunches (€14); its afternoon crepes (€8); its Berthillon ice-cream shakes and sundaes (from €9.80 to €15); and its prime views of the buskers on Pont St-Louis. Look for the long queue in front of its Berthillon takeaway ice-cream counter.

### BERTHILLON

Map p105 Ice Cream €  
☎ 01 43 54 31 61; 31 rue St-Louis en l'Île, 4e; ice creams €2.10–5.40; ☺ 10am–8pm Wed–Sun; 📄 Pont Marie Berthillon is to ice cream what Château Lafite Rothschild is to wine and Valhrona is to chocolate. And with among 70 flavours to choose from, you'll be spoilt for choice. While the fruit flavours (eg cassis) produced by this celebrated *glacier* (ice-cream maker) are renowned, the chocolate, coffee, *marons glacés* (candied chestnuts), Agenaise (Armagnac and prunes), *noisette* (hazelnut) and *nougat au miel* (honey nougat) are richer. The takeaway counter of this café has one/two/three/four small scoops for €2.10/3.20/4.30/5.40.

## SELF-CATERING

On Île de St-Louis, there are a couple of *fromageries* on rue St-Louis en l'Île, 4e, as well as small supermarket **Le Prestige d'Alimentation** (Map p105; 67 rue St-Louis en l'Île, 4e; ☺ 8am–10pm Wed–Mon) and **Boulangerie St-Louis** (Map p105; 80 rue St-Louis en l'Île, 4e) which sells well-filled sandwiches, quiche slices and cheese-topped hot dogs in baguettes to take away.

## LATIN QUARTER & JARDIN DES PLANTES

From cheap-eat student haunts to chandelier-lit palaces loaded with history, the 5e arrondissement has something to suit every budget and culinary taste. Rue Mouffetard is famed for its food market and food shops, while its side streets, especially pedestrian rue du Pot au Fer, cook up some fine budget dining.

A tourist-busy concentration of ethnic restaurants is squeezed into the maze of narrow streets, a duck and a dive from Notre Dame across the Seine, between rue St-Jacques, blvd St-Germain and blvd St-Michel: Rue Boutebrie alone cooks up Georgian, Tunisian, Japanese and south American; rue Xavier Privas, rue St-Steven and rue de la Huchette heave with budget restaurants flouncing €15 menus.

### LA TOUR D'ARGENT

Map pp110–11 French, Classical €€€  
☎ 01 43 54 23 31; www.latourdargent.com; 15 quai de la Tournelle, 5e; menu lunch €70, dinner à la carte around €250; ☺ lunch Wed–Sun, dinner to 9pm Tue–Sun; 📄 Cardinal Lemoine or Pont Marie A much-vaunted riverside address, the Silver Tower is famous – for its *caneton* (duckling), Michelin stars that come and go, rooftop garden with Notre Dame view and fabulous history harking back to 1582. Its wine cellar is one of Paris' best, dining is dressy and exceedingly fine. Should you fail to snag a table (reserve eight to 10 days ahead for lunch, three weeks ahead for dinner), pop into its boutique opposite to buy an edible, oenological or silver souvenir that says 'quack' to take home.

### ALEF-BET

Map pp110–11 Jewish, Kosher €€€  
☎ 01 40 18 17 22; www.alef-bet.biz, in French; 25 rue Galande, 5e; cooking course with meal €45–55; ☺ 10am–8pm or 11pm daily; 📄 Maubert Mutualité A tricky one to categorise, this bold red-and-white food space named after the first two letters of the Hebrew alphabet is a kosher café and cooking-school-cum-épicerie. The essential principle sees a cultured crowd mingle in an open kitchen for a one-to-three-hour cooking course, after which they share the fruits of their labour around a beautifully laid table. Be it lunch, brunch, dinner, a Friday-night Shabbat or thematic

evening soirée, Alef-Bet screams design and innovation. The café sells fruit cocktails and light snacks; the shop sells designer kitchen utensils and gadgets; and the cooking sessions sell out like hot cakes – book in advance online. Opening hours vary, depending on what course is on.

### L'AOC Map pp110–11 French, Classical €€€

☎ 01 43 54 22 52; [www.restoao.com](http://www.restoao.com); 14 rue des Fossés St-Bernard, 5e; meals around €35; ☎ lunch & dinner to 11.30pm Tue-Sat; **M** Cardinal Lemoine 'Bistrot carnivore' is the strapline of this tasty little number concocted around France's most respected culinary products. The concept here is AOC (*appellation d'origine contrôlée*), meaning everything has been reared or made according to strict guidelines designed to protect a product unique to a particular village, town or area. The result? Only the best! Rare is the chance to taste *porc noir de Bigorre*, a type of black piggie bred in the Pyrénées.

### LES VIGNES DU PANTHÉON

Map pp110–11 French, Southwest €€€

☎ 01 43 54 80 81; 4 rue des Fossés St-Jacques, 5e; starters €8-15, mains €18-35, menus €30 & €35; ☎ lunch Mon-Fri, dinner to 10pm Mon-Sat; **M** Luxembourg

Stroll but a few paces down the hill from the Panthéon to find this charming bistro, owned and managed by a husband-and-wife team who dish up an appealing cocktail of southwest-inspired cuisine with the accompaniment of fine wine. Old-fashioned wood panelling in the front room, exposed stone out back and the flicker of candles ensure a certain romance in the air.

### MAVROMMÁTIS Map pp110–11 Greek €€€

☎ 01 43 31 17 17; [www.mavrommatis.fr](http://www.mavrommatis.fr); 42 rue Daubenton, 5e; starters €12-18, mains €20-30, menus lunch €28 & €35, dinner €42 & €68; ☎ lunch & dinner to 11pm Tue-Sat; **M** Censier Daubenton Sea-blue window frames and olive trees in giant terracotta pots whisk gourmet punters off to the Med at this well-established Greek restaurant. One bite into a *tarama*-drenched toast, *aubergine fumée* (smoked aubergine), *salade grecque* (tomatoes, lettuce, peppers and feta) or *crêpines d'agneau sur lit de tomates, courgettes et pommes de terre* (lamb tripe with tomatoes, courgette and potatoes) and those inauthentic Greek takeaway joints on rue de la Huchette and

streets like rue St-Séverin are instantly put to shame. Reserve in advance.

### PERRAUDIN Map pp110–11 French €€€

☎ 01 46 33 15 75; [www.restaurant-perraudin.com](http://www.restaurant-perraudin.com), in French; 157 rue St-Jacques, 5e; starters €10-20, mains €15-30, menus lunch/dinner €19/29; ☎ lunch & dinner to 11.30pm Mon-Fri; **M** Luxembourg

Perraudin is a traditional French restaurant with embroidered handkerchief lampshades. If that doesn't put you off, launch yourself into this blast to the past with classics such as *bœuf bourguignon* (beef marinated and cooked in red wine with mushrooms, onions, carrots and bacon), *gigot d'agneau* (leg of lamb), *confit de canard* or *flamiche* (leek pie from northern France). Prices are reasonable (the *plat du jour* at lunchtime costs €12) and the place has atmosphere, even if it is a tad on the shabby side.

### THE TEA CADDY Map pp110–11 Tearoom €€€

☎ 01 43 54 15 56; 14 rue St-Julien le Pauvre, 5e; set brunch/lunch €26/28; ☎ 11am-6pm Wed-Mon; **M** St-Michel Notre Dame

Arguably the most English of the 'English' tearooms in Paris, this institution, founded in 1928, is a fine place to break for lunch or tea and a Devon scone with double cream and jam after a tour of nearby Notre Dame, Ste-Chapelle or the Conciergerie.

### CHEZ RENÉ Map pp110–11 French, Bistro €€€

☎ 01 43 54 30 23; 14 blvd St-Germain, 5e; starters €10-15, mains €18-26; ☎ lunch & dinner to 11pm Tue-Sat; **M** Cardinal Lemoine or Maubert Mutualité

Proud owner of one of blvd St-Germain's busiest pavement terraces, Chez René has been an institution since the 1950s. Perfect for punters seeking no surprises, cuisine is quintessentially bistro: Think *pot au feu* (beef stew), *coq au vin* (chicken cooked in wine), *rognons de veau* (calf kidneys) etc accompanied by your pick of *garnitures* (fries, boiled potatoes, fresh spinach or other veg of the season etc) and sauces (béchamel, béarnaise, bourgognoise etc). A classic.

### LE COUPE-CHOU

Map pp110–11 French, Romantic €€€

☎ 01 46 33 68 69; [www.lecoupechou.com](http://www.lecoupechou.com), in French; 9 & 11 rue de Lanneau, 5e; starters €12.50-15.50, mains €19-25, menu lunch €19, dinner

€26.50; ☎ lunch & dinner to 11.30pm Mon-Sat, dinner to 10.30pm Sun; **M** Maubert Mutualité Well hidden but well known among Paris expats, this maze of candle-lit rooms snaking through a vine-clad 17th-century townhouse is overwhelmingly romantic. Ceilings are beamed, furnishings are antique, and background classical music mingles with the intimate chatter of diners. Le Coupe-Chou, incidentally, has nothing to do with cabbage (*chou*); rather it's named after the barber's razor once wielded with a deft hand in one of its seven rooms. As in the days when Marlene Dietrich et al dined here, advanced reservations are all essential.

### LE PETIT PONTOISE

Map pp110–11 French, Bistro €€€

☎ 01 43 29 25 20; 9 rue de Pontoise, 5e; starters €8-13.50, mains €15-25; ☎ lunch & dinner to 10.30pm daily; **M** Maubert Mutualité

Plop yourself down at a wooden table, note the lace curtains hiding you from the world, and pig out on fantastic old-fashioned classics like *rognons de veau à l'ancienne* (calf kidneys), *boudin campagnard* (black pudding) and sweet apple purée or roast quail with dates at this great bistro. Dishes might seem simple, but you'll leave pledging to return.

### LA MOSQUÉE DE PARIS

Map pp110–11 North African €€€

☎ 01 43 31 38 20; [www.la-mosquee.com](http://www.la-mosquee.com); 39 rue Geoffroy St-Hilaire, 5e; mains €13.50-25; ☎ lunch & dinner to 10.30pm daily; **M** Censier Daubenton or Place Monge

Dig into one of 11 types of couscous (from €13 to €25), two hands' worth of *tajines* (from €15.50 to €17) or a meaty grill (€14.50) at this authentic restaurant tucked within the walls of the city's **central mosque** (p113). Feeling decadent? Plump for a peppermint tea (€2) and a calorie-loaded *pâtisserie orientale* (€2) between trees and chirping birds in the North African-style **tea-room** (☎ 9am-11.30pm) or, better still, a *formule orientale* (€58) which includes a body scrub, 10-minute massage and lounge in the *hammam* (Turkish bath) as well as lunch, mint tea and sweet pastry.

### CHEZ LÉNA ET MIMILLE

Map pp110–11 French €€

☎ 01 47 07 72 47; [www.chezlენaetmimille.fr](http://www.chezlენaetmimille.fr); 32 rue Tournefort, 5e; plat du jour €9.50, mains

€20, menus €28 & €55; ☎ lunch Tue-Fri, dinner to 11pm Tue-Sat; **M** Censier Daubenton

One of Paris's *bonnes tables* with a fabulous terrace, this intimate restaurant peeps down on a tiny park with fountain and comical equestrian statue. Its notably varied and choice-loaded menu, moreover, allows diners to decide just how fine or otherwise the experience will be. Fancy a simple plate of finely sliced Iberian salami over a lazy glass of wine? Or you want the whole multiple-course hog? Then the *Menu Note à Note* (€55), finely tuned to the culinary principles of molecular gastronomy (know what that is?), is an exquisite choice.

### MOISSONIER Map pp110–11 French, Lyonnais €€€

☎ 01 43 29 87 65; 28 rue des Fossés St-Bernard, 5e; starters €7-13, mains €20, menu €24; ☎ lunch & dinner to 9.30pm Tue-Sat; **M** Cardinal Lemoine

It's Lyon, not Paris, that French gourmets venerate as the French food capital (they have a point). Indeed, take one bite of a big fat *andouillette* (pig-intestine sausage), *tablier de sapeur* (breaded, fried stomach), traditional *quenelles* (fish-flavoured dumplings) or *boudin noir aux pommes* (black pudding with apples) and you'll realise why. A perfect reflection of one of France's most unforgettable regional cuisines, Moissonier is worth the wait. Look for the elegant oyster-grey façade opposite the university.

### LE BABA BOURGEOIS

Map pp110–11 French, Trendy €€

☎ 01 44 07 46 75; <http://lebababourgeois.com>, in French; 5 quai de la Tourneelle, 5e; mains €15-20; ☎ lunch & dinner to 10.30pm Wed-Sat, 11.30am-5pm Sun; **M** Cardinal Lemoine or Pont Marie It's all very trendy, le BB. Bang-slap on the Seine with a pavement terrace facing Notre Dame, this contemporary eating and drinking space is a former architect's studio. Its interior screams 1970s Italian design and the menu – imaginative *tartines* (open sandwiches), *terrines*, *tartes salées* (savoury tarts) and salads – makes for a simple stylish bite any time. Sunday ushers in a splendid all-day buffet brunch, *à volonté* (all you can eat).

### FOUNTI AGADIR Map pp110–1 Moroccan €€

☎ 01 43 37 85 10; [www.fountiagadir.com](http://www.fountiagadir.com), in French; 117 rue Monge, 5e; starters €8-10, mains



€11.50-20; menu lunch €12.50, dinner €36;  
☎ lunch & dinner to 11.30pm daily; ☑ Maubert Mutualité Daubenton

The décor is as richly coloured as the delicious couscous (€11.50 to €16), *tajines* (€13.50 to €15) and pastillas (around €8) cooked up in this busy Moroccan kitchen. The best on the Left Bank, some say. Dinner menus are for parties of 10 or more; otherwise, it's simply à la carte.

**AL DAR** Map pp110-11 Lebanese €€

☎ 01 43 25 17 15; 8-10 rue Frédéric Luchon, 5e; starters €6.50-10, mains €10-20; ☎ lunch & dinner to midnight daily; ☑ Maubert Mutualité

This is a popular, award-winning Lebanese restaurant with a terrace open in the warmer months. For those pressed for time, an excellent *delicatessen* (☎ 7.30am-midnight) selling meze, mini pizzas, sandwiches and other cheap eats to munch on the move is attached.

**LE BUISSON ARDENT**

Map pp110-11 French, Bistro €€

☎ 01 43 54 93 02; www.lebuissonardent.fr, in French; 25 rue Jussieu, 5e; mains €19, menu lunch €14 & €19, dinner €31; ☎ lunch & dinner to 10pm Mon-Fri, dinner to 10pm Sat; ☑ Jussieu Stéphane Mauduit (gastronomy-mad chef) and his childhood, wine-mad mate, Jean-Thomas Lopez, head the team at this pocket-sized *bistrot gastronomique* where a local set flocks for lunch. In true bistro fashion, tables are jammed tightly together and the cuisine is traditional with an inventive kick. Think cheese-stuffed courgette, minestrone soup with pan-fried langoustine tails or scallops with a chicory fondue and sweet pepper 'n' anchovy *coulis*.

**MAYJU** Map pp110-11 World, Tearoom €€

☎ 01 44 07 13 29; 36 rue des boulangers, 5e; 2-/3-course menu lunch €14/18; ☎ noon-5pm & 7-10pm Mon-Sat; ☑ Cardinal Lemoine

Wedged between the Sorbonne and Paris University, Mayju is a Zen retreat in a frenetic part of Paris. Pink and black are clearly the favourite colours of the interior designer – love the gargantuan pink rose, darling – whose modish mezzanine area oozes style. Pick from four starters, four *plats* (mains) alongside four savoury *tartes* (€6) and no guessing how many desserts. 'Saveurs du monde' (world flavours) is the culinary theme.

**LE PRÉ VERRE** Map pp110-11 French, Bistro €€

☎ 01 43 54 59 47; 25 rue Thénard, 5e; starters €6, mains €17, 2-/3-course menu €13/27.50; ☎ lunch & dinner Tue-Sat; ☑ Maubert Mutualité

Noisy, busy and buzzing, this jovial bistro run by the Delacourcelle brothers plunges diners into the heart of a Parisian's Paris. At lunchtime join the flock and go for the fabulous-value *formule déjeuner* (€13) – the day we were there it had curried chickpea soup, guinea-fowl thigh spiced with ginger on a bed of red and green cabbage, a glass of wine and loads of ultra-crusty, ultra-chewy baguette (the best). Desserts mix Asian spices with traditional French equally well. Philippe cooks but is constantly in and out the kitchen, throwing around his charm, while Marc is the man behind the interesting wine list, which features France's small independent *vignerons* (wine producers).

**SAVANNAH CAFÉ**

Map pp110-11 World, Bistro €€

☎ 01 43 29 45 77; www.savannahcafe.fr; 27 rue Descartes, 5e; starters €7-16, mains €13-15; ☎ dinner to 11pm Mon-Sat; ☑ Cardinal Lemoine

The food at this hip little bistro is as eclectic as its retro, carnival-like decorations and choice of world music. Tabouli mixes with tortellini as does hummus with mozzarella and *fromage blanc* (cream cheese) with baklava. Can't decide? Kick off with the mixed plate of starters that flit from Italy to Lebanon to India.

**BOUTIQUE CENSIER**

Map pp110-11 Greek, Delicatessen €€

☎ 01 45 35 96 50; 47 rue Censier, 5e; mains €10-15; ☎ 9am-7.30pm Mon-Sat; ☑ Censier Daubenton

Pocket-sized and scarcely big enough to swing a shopping basket – but who cares when the food is so delicious? The self-catering arm of *Mavrommátis* (p250), this *traiteur* (delicatessen-caterer) is the pit-stop for a discerning lunchtime crowd who don't have hours to dine but still want to dine well. Most takeaway dishes are just like those served in its big-brother restaurant.

**LES CINQ SAVEURS D'ANANDA**

Map pp110-11 Organic €€

☎ 01 43 29 58 54; 72 rue du Cardinal Lemoine, 5e; plats du jour €13.90 & €14.90, menu

€26.90; ☎ lunch & dinner to 10.30pm Tue-Sun;

☑ Cardinal Lemoine

Set back from place de la Contrescarpe, this bright semi-vegetarian – it serves fish – restaurant is much-loved by health-food lovers. Ingredients are fresh and 100% bio. Décor is simple, refined and stylish.

**MACHU PICCHU**

Map pp110-11 South American €€

☎ 01 43 26 13 13; 9 rue Royer Collard, 5e; starters €6.50-8.20, mains €8.50-14.90, menu lunch €10.50; ☎ lunch & dinner to 10.30pm Mon-Fri; ☑ Luxembourg

Students adore this place, named after the lost city of the Incas in Peru. But doesn't Peruvian food mean guinea-pig fricassee? No. This hidey-hole, going strong since the 1980s, serves excellent meat and seafood dishes as well as a bargain-basement lunch menu and *plats du jour* (€6). No credit cards.

**LE JARDIN DES PÂTES**

Map pp110-11 Organic €€

☎ 01 43 31 50 71; 4 rue Lacépède, 5e; mains €9.50-14; ☎ lunch & dinner to 11pm daily; ☑ Place Monge

A crisp white-and-green façade handily placed next to a Vélilib' station flags the Pasta Garden, a simple, smart 100% *bio* (organic) place where pasta comes in every guise imaginable – barley, buckwheat, rye, wheat, rice, chestnut and so on. Our favourite: *pâtes de chataignes* (chestnut pasta) with duck breast, nutmeg, crème fraîche and mushrooms. If you're in the 13e arrondissement nip into its *second branch* (Map pp162-3); ☎ 01 45 35 93 67; 33 blvd Arago, 13e; ☎ lunch & dinner to 11pm Mon-Sat; ☑ Les Gobelins).

**LES PIPOS** Map pp110-11 French, Wine Bar €€

☎ 01 43 54 11 40; www.les-pipos.com, in French; 2 rue de l'École Polytechnique, 5e; plats du jour €11.80-13.50; ☎ 8am-2am Mon-Sat; ☑ Maubert Mutualité

A feast for the eyes and the senses, this *bar à vins* is constantly propped up by a couple of regulars over 60. Bistro tables wear red and white, and are so close you risk disturbing the entire house should you need the loo midway through your meal. Its *charcuteries de terroir* (regional cold meats and sausages) is mouth-watering, as is its cheese board, which includes all the gourmet names (bleu d'Auvergne, St-Félicien, St-Marcellin etc). Indeed, take one glance

at the titles on the bookshelf (feel free to browse) and you'll realise Les Pipos' overtly casual, laidback scene is a guise for feasting on the finer things in a French foodie's life.

**KOOTCHI** Map pp110-11 Afghan €€

☎ 01 44 07 20 56; 40 rue du Cardinal Lemoine, 5e; mains €12, menus lunch €9.50 & €12.50, dinner €15.50; ☎ lunch & dinner to 10.30pm Mon-Sat; ☑ Cardinal Lemoine

A menagerie of carpets, traditional instruments and other jumble lend this Afghan restaurant a definite Central-Asian *caravanserai* air. The welcome is warm and the food, warming. Specialities include *qhaboli palawa* (veal stew with nuts and spices); *dogh*, a drink not unlike salted Indian lassi; and traditional *halwa* (a type of sweet cake) perfumed with rose and cardamom. Vegetarians keen to spice up their culinary life should plump for *borani palawa* (spicy vegetable stew) as a main course.

**AUX CÉRISES DE LUTÈCE**

Map pp110-11 Tearoom €€

☎ 01 43 31 67 51; 86 rue Monge, 5e; mains €10; ☎ 11am-6.30pm Tue-Sat; ☑ Place Monge

A feast for the eyes and tastebuds, this cosy eating space, heaped with colourful tea pots, jugs and jumble, is the type of place that would wear flowery wellies. As much café and tearoom as lunchtime restaurant, it serves breakfast all day (from €8 to €14) alongside salads, quiches and *tartines*. Market mornings see punters clawing for the trio of tables on the pavement out front.

**TASHI DELEK** Map pp110-11 Tibetan €€

☎ 01 43 26 55 55; 4 rue des Fossés St-Jacques, 5e; soups & bowls €4-6.80, mains €6.90-9.80, menus lunch €10.50, dinner €20; ☎ lunch & dinner to 11pm Mon-Sat; ☑ Luxembourg

Gourmet it might not be; cheap, tasty and inexpensive, it is. Tickle the tastebuds with a *tsampa* (vegetable and barley soup), followed by delicious *daril seu* (meatballs with garlic, ginger and rice) or *tselmok* (cheese and vegetable ravioli). Then wash the whole lot down with traditional or salted-butter tea. Don't forget to say 'tashi delek' upon entering – it means 'bonjour' in Tibetan.

**SUSHI WASABI** Map pp110-11 Japanese €€

☎ 01 44 07 06 88; 86 blvd St-Germain, 5e; menu lunch €7, 12 piece sushi €9.50, 14-piece sushi-maki

€8; ☎ 11.30am-10.30pm daily; 📍 Maubert Mutualité

It's hardly five star, but for the price who cares? This cheap and cheerful Japanese *traiteur* serves pre-prepared sushi, maki, fruito maki etc and a good choice of hot meals to a quick-eat crowd. Jugs of water and condiments are readily placed on each long, shared table, sushi platters include a bowl of miso, and there's free tea or coffee to finish. Dishes to take away.

## LE FOYER DU VIETNAM

Map pp110-11 Vietnamese €€

☎ 01 45 35 32 54; 80 rue Monge, 5e; starters €3-6, mains €6-8.50, menus €8.20 & €12.20; ☎ lunch & dinner to 10pm Mon-Sat; 📍 Place Monge

The 'Vietnam Club', with its self-proclaimed *ambiance familiale* (family atmosphere), might be nothing more than a long room with peeling walls and tables covered in oilcloths and plastic flowers, but everyone flocks here to feast on its hearty house specialities, 'Saigon' or 'Hanoi' soup (noodles, soya beans and pork flavoured with lemon grass, coriander and chives) included. Dishes come in medium or large portions and the price/quality ratio is astonishing. Students can fill up for €7.

## SELF-CATERING

Shop with Parisians at a trio of lively outdoor food markets, framed (as with every market), by some lovely food shops: **Place Maubert** (p231), **rue Mouffetard** (p231) and **Place Monge** (p231). Supermarkets in the area include:

**Champion** (Map pp110-11; 34 rue Monge, 5e; 📍 Cardinal Lemoine)

**Ed** (Map pp110-11; 37 rue Lacépède, 5e; 📍 Place Monge)

**Le Marché Franprix** (Map pp110-11; 82 rue Mouffetard, 5e; 📍 Place Monge)

**Monoprix** (Map pp110-11; 24 blvd St-Michel, 5e; ☎ 9am-midnight Mon-Sat)

## ST-GERMAIN, ODÉON & LUXEMBOURG

There's far more to this fabled pocket of Paris – effectively the 6e arrondissement – than the literary cafés (see p291) of Sartre and de Beauvoir or the prime picnicking turf of the Jardin de Luxembourg. Rue St-André des Arts and its continuation, rue du Bucy, are

lined with places to drink and dine as lightly or lavishly as your heart/wallet desires, as is the stretch between Église St-Sulpice and Église St-Germain des Prés (especially rue des Canettes, rue Princesse and rue Guisarde). Quintessential Parisian bistros and brasseries abound in this busy neck of the Left Bank, but if contemporary design à la Terence Conran is more your style, restaurant Alcazar (p292) is the smart choice.

## LE SALON D'HÉLÈNE

Map pp116-17 French, Contemporary €€€

☎ 01 42 22 00 11; www.helenedarroze.com; 4 rue d'Assas, 6e; menu lunch €35/45, dinner €88; ☎ lunch & dinner to 10.15pm Tue-Sat; 📍 Sèvres Babylone

While culinary star and media darling Héléne Darroze has a fine-dining Michelin-starred restaurant (called La Salle à Manger) upstairs, this more casual 'salon' is far more fun. The best way to experience her wonderful creations come dusk is to persuade your table to each order the tapas-sized tasting menu (€88). Five courses come in matched pairs, each dish with descriptions longer than this review. Lunch *menus* include a choice of two/three tapas with one/two glasses of wine.

## LE PETIT ZINC

Map pp116-17 French, Brasserie €€€

☎ 01 42 86 61 00; www.petit-zinc.com, in French; 11 rue St-Benoît, 6e; starters €8.50-19.50, mains €17.50-38, menu €35; ☎ noon-2am daily; 📍 St-Germain des Prés

Not a 'little bar' but a wonderful, large brasserie serving mountains of fresh seafood, traditional French cuisine and regional specialities from the southwest in true Art Nouveau splendour. The term brasserie is used loosely here; you'll feel more like you're in a starred restaurant, so book ahead and dress accordingly.

## SENSING

Map pp116-17 French, Contemporary €€€

☎ 01 43 27 08 80; www.restaurantsensing.com; 19 rue Bréa, 6e; starters €21-24, mains €32-37, menu lunch €25, dinner €95; ☎ dinner to 10.30pm Mon, lunch & dinner to 10.30pm Tue-Sat; 📍 Vavin Don't worry about arriving at this elegant address with a hair out of place or smudged lipstick – a quick preen in the mirrored door upon entering will sort it out. The swanky 'affordable-bistro' creation of Michelin-starred celebrity chef Guy Martin, Sensing is one of those try-hard New York-type places

# top picks

## ST-GERMAIN LUNCH SPOTS

- Ze Kitchen Galerie (below)
- Huïterie Regis (p256)
- Le Mâchon d'Henri (p257)
- Mamie Gâteaux (p256)
- Le Jacobine (p257)

with an interior design so cutting edge it seriously distracts from the food (oddly, glance quickly from the outside and you could easily mistake it for a luxury jewellery shop, although another review I read mentioned a hairdresser's...). 'Snacking' is the trendy name for pre-dinner nibbles.

## LES BOUQUINISTES

Map pp116-17 French, Contemporary €€€

☎ 01 43 25 45 94; 53 quai des Grands Augustins, 6e; starters €12-17.50, mains €27.50-31, 2-/3-course menus lunch €25/28; ☎ lunch & dinner to 11pm Mon-Thu, lunch & dinner to 11.30pm Fri, dinner to 11.30pm Sat; 📍 St-Michel

This stylish eating space courtesy of Guy Savoy sits across from Notre Dame and the Seine-side booksellers. Modern but elegant décor aside, its menu lures gourmets with tantalising dishes such as Brittany crab ravioli with lobster and fennel in a lemon-grass juice, veal shank or a spiced duck fillet. Don't torture yourself over which dessert to pick – the dessert for two (€20) features a tiny tasty morsel of each.

## ZE KITCHEN GALERIE

Map pp116-17 Fusion €€€

☎ 01 44 32 00 32; 4 rue des Grands Augustins, 6e; starters €15, mains €28, 2-/3-course menu lunch €29/39; ☎ lunch & dinner to 11pm Mon-Fri, dinner to 11.30pm Sat; 📍 St-Michel

William Ledeuil's passion for Southeast Asian travel oozes out of the feisty dishes he creates in his Michelin single-starred glass-box kitchen, which hosts three to five different art exhibitions a year. The menu is a vibrant feast of broths loaded with Thai herbs and coconut milk, meat and fish cooked *à la plancha* and inventive desserts like sweet chestnut-and-vanilla soup. Service is speedy and lunch *menus* include a glass of wine and coffee.

## BOUILLON RACINE

Map pp116-17 French, Classical €€€

☎ 01 44 32 15 60; 3 rue Racine, 6e; starters €7.50-14.50, mains €15.50-28, menus €14.90 (lunch) & €29; ☎ lunch & dinner to 11pm daily; 📍 Cluny La Sorbonne

We've never seen anything quite like this 'soup kitchen', built in 1906 to feed market workers. A gorgeous Art Nouveau palace with mirrored walls, floral motifs and ceramic tiling, the interior is a positive delight. Oh, and the food? Wholly classic inspired by age-old recipes such as roast snails, *caille confite* (preserved quail) and lamb shank with liquorice. Finish off your foray in gastronomic history with an old-fashioned sherbet.

## CHEZ ALLARD

Map pp116-17 French, Bistro €€€

☎ 01 43 26 48 23; 41 rue St-André des Arts, 6e; starters €8-20, mains €25, 2-/3-course menu €25/34; ☎ lunch & dinner to 11.30pm Mon-Sat; 📍 St-Michel

A definite Left Bank favourite is this charming bistro where the staff couldn't be kinder or more professional – even during its enormously busy lunchtime. And the food is superb. Try a dozen snails, some *cuisse de grenouilles* (frogs' legs) or *un poulet de Bresse* (France's most legendary chicken, from Burgundy) for two. Enter from 1 rue de l'Éperon.

## YEN

Map pp116-17 Japanese €€€

☎ 01 45 44 11 18; 22 rue St-Benoît, 6e; mains €20-25, menu lunch €30, dinner €55; ☎ lunch & dinner to 10.30pm Mon-Sat; 📍 St-Germain des Prés

This Japanese place – the last word in minimalism with its light wood and charcoal-grey slate floor – is a favourite of resident Japanese and knowledgeable Parisians. It has a flair for *soba* (Japanese noodles) and *tempura* and you shouldn't leave without trying the aubergine in miso. Unusual for Paris, Yen serves and sells *bento* boxes at lunchtime.

## LES ÉDITEURS

Map pp116-17 French, Café €€€

☎ 01 43 26 67 76; 4 Carrefour de l'Odéon, 6e; starters €10-18, mains €17.50-25; ☎ 8am-2am daily; 📍 Odéon

This place goes to great lengths to describe itself as café, restaurant, library, bar and *salon de thé*, but for us it's a place to eat and/or people-watch. It is intended for writers – there are more than 5000 books on hand and it's done up to feel like a slightly faded and dingy library – but it has floor-to-ceiling windows through which you can

watch the Germanopratin (yes, there is an adjective for St-Germain des Prés) goings-on. Its daily breakfasts/Sunday brunch are a snip at €8.50 to €12/25.50.

**L'ARBUCI** Map pp116-17 French, Brasserie €€€  
☎ 01 44 32 16 00; 25 rue du Buci, 6e; starters €7-18, mains €16-25; ☎ noon-midnight daily; **M** Mabillon

A popular choice for breakfast or brunch, this airy lounge bar with big, street-facing windows buzzes. Its décor is a contemporary take on traditional brasserie-style and the easygoing menu caters to all tastes, including those whose buds go wild over bottomless plates of oysters. Prime real estate, the packed tables on the pavement terrace in front see you vying for foot space with passing pedestrians. Live jazz in the basement on Fridays and Saturdays.

**BRASSERIE LIPP** Map pp116-17 French, Brasserie €€€  
☎ 01 45 48 53 91; www.brasserie-lipp.fr/page3.html; 151 Blvd St-Germain, 6e; starters €10-15, mains €15.50-25; ☎ noon-2am daily; **M** St-Germain des Prés

Politicians rub shoulders with intellectuals, while waiters in black waistcoats, bow ties and long white aprons serve brasserie favourites like *choucroute garnie* and *jarret de porc aux lentilles* (pork knuckle with lentils) at this celebrated wood-pannelled café, opened by Léonard Lipp in 1880.

**HUIÛTERIE REGIS** Map pp116-17 Oyster Bar €€  
☎ 01 44 41 10 07; 3 rue de Montfaucon, 6e; dozen oysters & glass wine €22.50; ☎ 11am-midnight Tue-Sun mid-Sep-mid-Jul; **M** Mabillon  
Hip, trendy, tiny and white, this is *the* spot for revelling in oysters on crisp winter days. They come only by the dozen, along with fresh bread and butter, but wash them down with a glass of chilled Muscadet and *voilà*, one perfect lunch for €22.50! Two tables loiter on the pavement outside; otherwise it's all inside.

**POLIDOR** Map pp116-17 French €€€  
☎ 01 43 26 95 34; http://restaurantpolidor.info, in French; 41 rue Monsieur le Prince, 6e; starters €4.50-17, mains €11-22, menus €22 & €32; ☎ lunch & dinner to 12.30am Mon-Sat, to 11pm Sun; **M** Odéon

A meal at this quintessentially Parisian *crêmerie-restaurant* is like a trip to Victor

Hugo's Paris: the restaurant and its décor date from 1845 and everyone knows about it (read: touristy). Still, *menus* of tasty, family-style French cuisine ensure a never-ending stream of punters eager to sample *boeuf bourguignon* (€11), *blanquette de veau à l'ancienne* (veal in white sauce; €15) and the most famous *tarte Tatin* (€8) in Paris! Expect to wait.

**FOGÓN ST-JULIEN** Map pp116-17 Spanish €€  
☎ 01 43 54 31 33; 45 quai des Grands Augustins, 6e; mains €20, menus €35 & €45; ☎ lunch Sat & Sun, dinner to midnight Tue-Sun; **M** St-Michel  
Enter *España*: Fogón St-Julien the best Spanish restaurant in Paris, many say. Indeed, its menu tours Spain with a feast of a *menu tapas* (€45) but goes well beyond tapas, too, with excellent paellas (vegetable, rabbit, chicken, seafood; €18) and other tasty mains like *arroz negro* (rice blackened with squid ink & laced with shrimps & cuttlefish).

**MAMIE GÂTEAUX** Map pp116-17 Tearoom €  
☎ 01 42 22 32 15; www.mamie-gateaux.com, in French; 66-70 rue du Cherche-Midi, 6e; lunch €10-15; ☎ 11.30am-6pm Tue-Sat; **M** St-Placide & Sévres-Babylone

A perfect light-lunch spot after a taxing morning savouring the stylish boutiques around nearby **Le Bon Marché** (p212), this retro tearoom with lace curtains and a *brocante* (second-hand) décor positively heaves at lunchtime. Funnily enough for this hot shopping area, the clientele is predominantly female and chatty as the electrifying buzz of happy shoppers chomping into homemade quiches, savoury cakes, tarts and salads testifies. For us, the ratatouille-and-mozzarella tart is the icing on the cake.

**CHEZ LES FILLES** Map pp116-17 Tearoom €  
☎ 01 45 48 61 54; 64 rue du Cherche-Midi, 6e; lunch €10-15; ☎ 11.30am-4.30pm Mon-Sat, 12.30-5.30pm Sat; **M** St-Placide or Sévres-Babylone  
If Mamie Gâteaux is full, try this other female-filled hot spot which – unlike its grandmotherly neighbour – transports an eager lunch crowd into the land of the Orient. Salads, *tajines*, savoury tarts and a fantastic value *plat du jour* (€13) make for a colourful lunch. Midafternoon, refresh parched souls with a *pâtisserie orientale* and cup of sweet mint tea.

**LA JACOBINE** Map pp116-17 Tearoom €  
☎ 01 46 34 15 95; 59-61 rue St-André des Arts, 6e; lunch €10-15; ☎ 11.30am-11.30pm daily; **M** Odéon

What a sweet find! An oldy-worldy hybrid tearoom and busy lunch spot, La Jacobine is packed to the rafters by noon with punters keen to fill up on homemade tarts, giant-sized salads and crêpes. Its lovely location inside Cour du Commerce St-André, a glass-covered passageway built in 1735 to link two Jeu de Paume (old-style tennis) courts, makes it all the more romantic.

**INDONESIA** Map pp116-17 Indonesian €€  
☎ 01 43 25 70 22; 12 rue de Vaugirard, 6e; mains €9-15, menus lunch €11.50 & €12.50, dinner €18-25; ☎ lunch Mon-Fri, dinner to 10.30pm daily; **M** Luxembourg

One of a couple of Indonesian restaurants in Paris, this well-established eatery, around for more than 25 years, has all the old favourites, from an elaborate, nine-dish *rijstafel* (rice with side dishes) to *lumpia* (a type of spring roll), *rendang* (spicy beef or chicken curry) and *gado-gado* (vegetable salad with spicy peanut sauce; €6). Numerous *menus* are available at lunch and dinner. Traditional décor, incense and the gentle rhythm of the gamelan orchestra create a convincing atmosphere. Balinese dancers dance some Friday evenings.

**FISH LA BOISSONNERIE** Map pp116-17 Seafood €€  
☎ 01 43 54 34 69; 69 rue de Seine, 6e; starters €7, mains €14, menu lunch €21.50; ☎ lunch & dinner to 10.45pm Tue-Sun; **M** Mabillon

A hybrid of a Mediterranean place run by a New Zealander (of Cusi fame; p257) and an American, with its rustic communal seating and bonhomie, Fish has surely taken its cue from London, where such places have been a mainstay for several years. The wine selection is excellent – it's almost as much a wine bar as a restaurant – and the wonderful old mosaic on the front façade is a delight.

**LE MÂCHON D'HENRI** Map pp116-17 French €€  
☎ 01 43 29 08 70; 8 rue Guisarde, 6e; starters €6-8, mains €12-14; ☎ lunch & dinner until 11.30pm daily; **M** St-Sulpice or Mabillon

What with the gaggle of hungry customers constantly waiting for a seat and the extraordinary proximity of the 10 marble-topped tables, this is one busy, tiny bistro. But the

staff, seemingly exclusively male and over a certain age, are smile and charm personified. And the menu, crammed with feisty French staples like *boudin noir aux pommes* (black pudding with apples) from Lyon, *saucisse de Morteau* (a type of sausage) and lentils from the Jura or tripe cooked Caen-style, guarantees you'll leave absolutely stuffed.

**COSI** Map pp116-17 Sandwich Bar €  
☎ 01 46 33 35 36; 54 rue de Seine, 6e; sandwich menus €9-11; ☎ noon-11pm daily; **M** Odéon  
An institution in the 6th for a quick cheap eat in or out, Cusi could easily run for Paris' most imaginative sandwich maker: with sandwich names like Stonker, Tom Dooley and Naked Willi, how could you expect otherwise? Classical music playing in the background and homemade Italian bread, still warm from the oven, only adds to Cusi's natural sex appeal which, incidentally, is of New Zealand origin.

**BAR À SOUPES ET QUENELLES GIRAUDET** Map pp116-17 French, Lyonnais €€  
☎ 01 43 25 44 44; www.giraudet.fr, in French; 5 rue Princesse, 6e; lunch around €10; ☎ 10am-5pm Mon, 10am-5pm & 7-11.30pm Tue-Fri, 10am-11.30pm Sat; **M** Mabillon

This soup-and-dumpling bar is a perfect spot in shop-busy St-Germain to rest legs on a bar stool and tuck into a light 'n' tasty lunch. Soups are thick, creamy, seasonal, organic and packed with unusual combinations – pear and litchi, chestnut or cardoon perhaps? But it is the typical Lyonnais *quenelles* (pike-perch dumplings) topped with a sauce of your choice that steal the show. Buy some to eat at home afterwards from the nearby **Boutique Giraudet** (☎ 01 43 25 23 00; 16 rue Mabillon, 6e; ☎ 2.30-7.30pm Mon, 10am-1pm & 1.30-7.30pm Tue-Sat; **M** Mabillon).

**AMORINO** Map pp116-17 Ice Cream €  
☎ 01 43 26 57 46; 4 rue de Buci, 6e; 1/2/3 scoops €3/4/5; ☎ noon-midnight daily; **M** St-Germain des Prés

Though not such dedicated *lécheurs* (lickers) as some, we're told that **Berthillon** (p248) has serious competition and Amorino's homemade ice cream (yogurt, caramel, kiwi, strawberry etc) is, in fact, better. It has no less than 10 others branches in Paris, including **Amorino Luxembourg** (Map pp116-17; ☎ 01 42 22 66 86; 4 rue Vavin, 6e; **M** Vavin) and **Amorino Île St-Louis** (Map p105; ☎ 01 44 07 48 08; 47 rue St-Louis en l'Île, 4e; **M** Pont Marie).



## SELF-CATERING

Food shops cluster on rue de Seine and rue de Buci, while the covered **Marché St-Germain** (Map p116-17; 4-8 rue Lobineau, 6e; ☎ 8.30am-1pm & 4-7.30pm Tue-Sat, 8.30am-1pm Sun; 📄 M) Mabillon), just north of the eastern end of Église St-Sulpice, has a huge array of fine fresh produce and prepared food.

Should black pudding turn you on, **Charcuterie Charles** (☎ 01 43 54 25 19; 10 rue Dauphiné, 6e; ☎ 9am-2pm & 4-8pm Mon-Sat) is your man. One of Paris' few and most respected *boudiniers* (sausage makers), Charles Claude is famed for his 18 different types of *boudins* – black, white, spiced, laced with truffles or chestnuts or shallots.

If you are looking for a supermarket, **Champion** (Map p116-17; 79 rue de Seine, 6e; ☎ 1-9pm Mon, 8.40am-9pm Tue-Sat, 9am-1pm Sun; 📄 M) Mabillon) should meet your needs.

## MONTPARNASSE

Since the 1920s, the area around blvd du Montparnasse has been one of the city's premier avenues for enjoying Parisian café life, though younger Parisians deem the place somewhat *démodé* and touristy these days. Glam it's not. But it does boast a handful of legendary brasseries and cafés which warrant a culinary visit. Made famous by writers (see p193) and artists like Picasso, Dalí and Cocteau during the wars, these same cafés attracted exiles such as Lenin and Trotsky before the Russian Revolution.

### LE DÔME Map pp124-5 French, Seafood €€€

☎ 01 43 35 25 81, 01 43 35 23 95; 108 blvd du Montparnasse, 14e; starters €12.50-25, mains €29-60; ☎ lunch & dinner to 23.30pm daily; 📄 M) Vavin An Art Deco extravaganza dating from the 1930s, Le Dôme is a monumental place for a meal, with a restaurant and *poissonnerie* where the emphasis, of course, is on the freshest of oysters, shellfish and fish dishes such as *sole meunière* (sole sautéed in butter and garnished with lemon and parsley). Stick with the basics at this historical venue and leave fussier dishes to the 'fooding' upstarts.

### LA CLOSERIE DES LILAS Map pp124-5 French, Brasserie €€€

☎ 01 40 51 34 50; www.closeriedeslilas.fr; 171 blvd du Montparnasse, 6e; restaurant/brasserie starters €30-50, €11-20, mains €40-50, €22-27,

menu lunch €45; 📄 restaurant lunch & dinner to 11.30pm, brasserie noon-1am, bar 11-1.30am; 📄 M) Port Royal

As anyone who has read Hemingway will know, what is now the American Bar at the 'Lilac Enclosure' is where Papa did a lot of writing, drinking and oyster slurping; brass plaques tell you exactly where he and other luminaries such as Picasso, Apollinaire, Man Ray, Jean-Paul Sartre and Samuel Beckett stood or sat (or fell) and whiled away the hours. The place is split into bar, chic restaurant and more lovable (and cheaper) brasserie with hedged-in pavement terrace.

### LA COUPOLE Map pp124-5 French, Brasserie €€€

☎ 01 43 20 14 20; 102 blvd du Montparnasse, 14e; starters €6.50-20, mains €12.50-35, menus 24.50 (lunch) & €31.50; ☎ 8am-1am Sun-Thu, to 1.30am Fri & Sat; 📄 M) Vavin

The famous mural-covered columns (painted by such artists as Brancusi and Chagall), dark wood panelling and soft lighting have hardly changed an iota since the days of Sartre, Soutine, Man Ray, the dancer Josephine Baker and other regulars. The reason for visiting this enormous, 450-seat brasserie, designed by the Solvet brothers and opened in 1927, is more history than gastronomy. You can book for lunch, but you'll have to queue for dinner; though there's always breakfast. The more expensive *menus* are available until 6pm and after 10.30pm.

### LA CAGUILLE Map pp124-5 French, Seafood €€€

☎ 01 43 22 09 01; www.la-cagouille.fr; 10 place Constantin Brancusi, 14e; starters €11-15, mains €18-33, 2-/3-course menu €26/42; ☎ lunch & dinner to 10.30pm daily; 📄 M) Vavin Chef Gérard Allemandou, one of the best seafood cooks (and cookery book writers) in Paris, gets rave reviews for his fish and shellfish dishes at this café-restaurant opposite 23 rue de l'Ouest. The *menus* here are exceptionally good value.

## SELF-CATERING

Opposite the Tour Montparnasse is the open-air **Blvd Edgar Quinet food market** (Map pp124-5; blvd Edgar Quinet; ☎ 7am-2pm Wed & Sat; 📄 M) Edgar Quinet or Montparnasse Bienvenue). Or shop organic at nearby **Marché Raspail** (p232) or **Marché Brancusi** (p231).

Convenient supermarkets:

**Atac** (Map pp124-5; 55 av du Maine, 14e; ☎ 9am-10pm Mon-Sat; 📄 M) Gaîté)

**Inno** (Map pp124-5; 29-31 rue du Départ, 14e; ☎ 9am-9.50pm Mon-Fri, to 8.50pm Sat; 📄 M) Montparnasse Bienvenue)

## FAUBOURG ST-GERMAIN & INVALIDES

Wedged between the tourist hotspot of the Eiffel Tower area and the chic boutiques and literary cafés of St-Germain des Prés, this district – effectively the entire 7e arrondissement – is something of a culinary no-man's land. That said, Parisians flock here like bees to a honey pot to shop at the Harrods food hall of Paris (p212) that sits on its southern fringe, while a couple of highly prized addresses ensure the diplomats and political bods working at the many government ministries and embassies here (not to mention the National Assembly) can schmooze in style. Off the corporate credit card, stroll pedestrian rue Cler and its surrounding streets.

### L'ATELIER DE JOËL ROBUCHON Map pp128-9 International €€€

☎ 0 826 101 219; www.restaurants-joel-robuchon.com; 5 rue de Montalembert, 7e; starters €20-45, mains €27-58, menu €110; ☎ lunch & dinner to midnight daily; 📄 M) Rue du Bac

It's a mean feat to snag a seat at this celebrity-chef address, which accepts reservations only between 11am and 11.30am the day you want to dine or at precisely 6.30pm for dinner. Once in, you'll realise what all the fuss is about. Diners are taken on a mind-blowing culinary tour of the finer things in French gastronomy, lobster, sardines, foie gras and milk-fed lamb included. And with accolades like 'chef of the century' and 'world's best restaurant' under Joël Robuchon's belt, you know it'll be good. Dining is stool-style around a U-shaped black lacquer bar and the décor – bamboo in glass vases and the like – throws in a touch of Japan.

### L'ESPLANADE Map pp128-9 Fusion €€€

☎ 01 47 05 38 80; 52 rue Fabert, 7e; meals around €50; ☎ lunch & dinner to 12.30am daily; 📄 M) La Tour Maubourg

An address to impress (so dress to impress), Café de l'Esplanade might well be

one of those chic, hobnobbing society places to be seen in between business deals – it is of the same Costes brothers ilk as **Café Marly** (p233), **Georges** (p232) et al, much loved by politicians and journalists. (In the Sarkozy-Cécilia soap opera, this was where the pair made public their reconciliation before splitting again.) But take one look at the astonishing view and you'll understand why. This is, after all, the only café-restaurant on the magnificent Esplanade des Invalides. No menus – just *à la carte* until half-past midnight.

### BRASSERIE THOUMIEUX Map pp128-9 French, Brasserie €€€

☎ 01 47 05 49 75; www.thoumieux.com, in French; 79 rue St-Dominique, 7e; starters €10, mains €25, menus €15 (lunch only) & €35; ☎ lunch & dinner to 11pm daily; 📄 M) La Tour Maubourg Chef Christian Beguet has been here since 1979 – and that's just the tip of the iceberg. Founded in 1923, Thoumieux is an old-school institution just south of the Seine, loved by politicians and tourists alike. Duck thighs, veal, snails...the menu is typical brasserie and the service, silky smooth. It has 10 rooms up top should you need to crash.

### LA GRANDE ÉPICERIE Map pp128-9 Wok & Sandwich Bar €€

☎ 01 46 39 81 00; www.lagrandeepicerie.fr; 26 rue de Sèvres, 7e; sandwich menus €9-11; ☎ 8.30am-9pm Mon-Sat; 📄 M) Sévres Babylone Join the hordes of workers from the offices in this area for a quick tasty lunch at the Espace Pic Nic, in the ground-floor food hall of stylish **Le Bon Marché department store** (p212). Hover around the bar over a wok-cooked hot dish (€8.05), a design-your-own sandwich (pick the bread type and fillings yourself; €5.38), a self-designed salad (€6.75) or an 11-piece sushi plate (€11.60). Pay marginally less to take the same away, or build your own gourmet picnic from the food hall.

## SELF-CATERING

Just west of Invalides spills an open-air food market six days a week on **Rue Cler** (p231). Or there's the finest of fine food halls **La Grande Épicerie** (see above).

A *fromagerie* to die for, **Quatrehommes** (Map pp128-9; ☎ 01 47 34 33 45; 62 rue de Sèvres, 6e; ☎ 8.45am-1pm & 4-7.45pm Tue-Thu, 8.45am-7.45pm Fri & Sat;

**M Vanneau** sells the best of every French cheese, many with an original take (eg Epoisses boxed in chestnut leaves, Mont d'Or flavoured with black truffles, spiced honey and Roquefort bread etc). The smell alone as you enter is heavenly.

## EIFFEL TOWER AREA & 16E ARRONDISSEMENT

The 16e arrondissement is perhaps the most chichi and snobby part of Paris, the kind of area where a waiter will ask a fluent though non-native speaker of French whether they would like *la carte en anglais* (English menu). It's not everyone's *tasse de thé* (cup of tea), but a couple of its ethnic restaurants are worth a visit.

### MAISON PRUNIER Map pp132-3 French €€€

☎ 01 44 17 35 85; [www.prunier.com](http://www.prunier.com); 16 av Victor Hugo, 16e; starters €15-49, mains €29-69, menu €59 (lunch only); ☺ lunch Tue-Sat, dinner to 11pm Mon-Sat; **M** Charles de Gaulle-Étoile

A venerable restaurant founded in 1925, Prunier is as famed for its Art Deco interior as for its own brand of caviar, fish and seafood dishes and dozens of vodkas. Definitely a place for celebrations and the experience of it all; a *menu caviar* will set you back €155.

### LE CRISTAL ROOM Map pp132-3 French €€€

☎ 01 40 22 11 10; [www.baccarat.com](http://www.baccarat.com); 11 place des États-Unis, 16e; mains €25-43, menus €59 (lunch only) & €92; ☺ lunch & dinner to 10pm Mon-Sat; **M** Léna

Located on the first floor of the *Galerie-Musée Baccarat* (p136), this stunner of a venue features interiors conceived by the over-employed Philippe Starck: mirrors, crystal and even a black chandelier. The menu by Thierry Burlot is excellent but expensive. Note that you will need to book well in advance.

### LES OMBRES Map pp132-3 French €€€

☎ 01 47 53 68 00; [www.lesombres-restaurant.com](http://www.lesombres-restaurant.com); 27 quai Branly, 7e; starters €21-23, mains €33-36; menus €38 (lunch only) & €95; ☺ lunch & dinner to 10.30pm Sun-Thu, to 11pm Fri & Sat; **M** Pont de l'Alma or Alma-Marceau  
Paris not only gained a new museum in the *Musée du Quai Branly* (p134) but also this

glass-enclosed rooftop restaurant on the museum's 5th floor. Named 'The Shadows' for the patterns cast by the Eiffel Tower's webbed ironwork, the dramatic views are complemented by Arnaud Busquet's elegant creations, such as pan-seared tuna with sesame seeds and onion rings, or lamb with zucchini ravioli and ginger-bread.

### CAFÉ DE L'HOMME

Map pp132-3 International €€€

☎ 01 44 05 30 15; [www.restaurant-cafedelhomme.com](http://www.restaurant-cafedelhomme.com); 17 place du Trocadéro, 16e; starters €15-24, mains €18-35; ☺ lunch & dinner to 11.30pm daily; **M** George V

You probably wouldn't cross town for the food at the Café de L'Homme, the new restaurant sharing the same wing of the Palais de Chaillot as the *Musée de l'Homme* and the *Musée de la Marine* (p134); it's over-priced and designed for the beautiful people who are flocking here at the moment. But you would travel for the view; virtually any spot at any table is a front-row seat before the Eiffel Tower. This is why you came to Paris.

### LA CANTINE RUSSE

Map pp132-3 Russian €€€

☎ 01 47 20 56 12; 26 av de New York, 16e; starters €8.90-23, mains €15.50-24.90, menus €15 & €25; ☺ lunch & dinner to midnight Mon-Sat; **M** Alma Marceau

Established for the overwhelmingly Russian students at the prestigious Conservatoire Rachmaninov in 1923, this 'canteen' is still going strong more than eight decades later. At communal tables you can savour herrings served with blinis, aubergine 'caviar', chicken Kiev, beef Stroganov, *chachliks* (marinated lamb kebabs) and, to complete the tableau, *vatrouchka* (cream cheese cake).

### LE PETIT RÉTRO Map pp132-3 French €€

☎ 01 44 05 06 05; [www.petitretro.fr](http://www.petitretro.fr); 5 rue Mesnil, 16e; starters €7-16, mains €15-22, menus €21.90 & €24.90 (lunch only), €29.50 & €34.50; ☺ lunch & dinner to 10.30pm Mon-Fri; **M** Victor Hugo

From the gorgeous 'Petit Rétro' emblazoned on the zinc bar to the Art Nouveau folk tiles, this is a handsome space and one that serves up hearty dishes year-round. With dishes such as *rogons de*

*veau poêles* (potted veal kidneys) and *choucroute maison* as house specials, it's hearty, heart-warming stuff. They've expanded in recent years, making the seating less cramped.

### LA CHAUMIÈRE EN CHINE

Map pp132-3 Chinese €€

☎ 01 47 20 85 56; 26 av Pierre 1er de Serbie, 16e; starters €6.50-9, mains €8-18, menus lunch €12, dinner €17 & €22; ☺ lunch & dinner to 10.30pm Mon-Sat; **M** Alma Marceau

Parisians in the know would warn you against eating in ethnic restaurants outside ethnic *quartiers*, but the Chinese embassy just down the road from this place makes it a notable exception to that rule. The largely Chinese clientele favour the *crevettes au sel de cinq parfums* (prawns in five spice salt), the *canard aux champignons noirs* (duck with black mushrooms) and the dim sum.

### RESTAURANT MUSÉE DU VIN

Map pp132-3 French €€

☎ 01 45 25 63 26; [www.museedevinparis.com](http://www.museedevinparis.com); 5 square Charles Dickens (rue des Eaux), 16e; starters €7.50-17, mains €13-16, menus €23, €34 (with champagne) & €58 (with wine); ☺ lunch to 3pm Tue-Sat; **M** Passy

Where else to enjoy a wine-paired set menu than at the restaurant of the *Musée du Vin* (p136)? What's more, a meal here allows you to look at the exhibits for free. Try the *terrine de canard en gelée forestière* (duck terrine in aspic with berries) followed by the *petit salé aux lentilles* (lean salt pork with lentils).

## SELF-CATERING

The open-air *Marché Président Wilson* (p231) is convenient to the neighbourhood.

## ÉTOILE & CHAMPS-ÉLYSÉES

The 8e arrondissement seems to have been born under a lucky star. Its broad avenues radiate from place Charles de Gaulle – also known as place de l'Étoile or simply Étoile – and among them is the celebrated av des Champs-Élysées; from the Arc de Triomphe to the place de la Concorde, the 'Elysian Fields' rules unchallenged. With very few exceptions, eateries lining this touristy

thoroughfare offer little value for money, but those in surrounding areas can be excellent and well-worth seeking out.

### SPOON Map pp140-1 Fusion €€€

☎ 01 40 76 34 44; [www.spoon-restaurants.com](http://www.spoon-restaurants.com); 14 rue de Marignan, 8e; starters €16-20, mains €20-47, menu €47 (lunch only) & €89; ☺ lunch & dinner to 11pm Mon-Fri; **M** Franklin D Roosevelt  
Diners at this Ducasse/Starck-inspired, recently renovated venue are invited to mix and match their own main courses and sauces – pan-seared red mullet, say, with a choice of barbecue, lemon or sesame sauces or duckling with peppers, lemon-parsley butter or crushed olives. It has an excellent selection of New World and non-French European wines.

### MARKET Map pp140-1 French €€€

☎ 01 56 43 40 90; 15 av Matignon, 8e; starters €12-27, mains €26-42, menu €34 & €45 (lunch only); ☺ lunch Mon-Fri, brunch noon-4.30pm Sat & Sun, dinner to 11.30; **M** Franklin D Roosevelt  
Jean-Georges Vongerichten's very swish restaurant focuses on fresh market produce delivered with signature eclectic combinations and Asian leanings. While it's less formal than his accolade-adorned restaurants in the US and China, it's still a refined experience with lunch attracting a business crowd and dinner a somewhat sexier proposition. It's a place for everyone; breakfast is served from 8am to 11am during the week.

### BISTROT DU SOMMELIER

Map pp140-1 French €€€

☎ 01 42 65 24 85; [www.bistrot dusommelier.com](http://www.bistrot dusommelier.com); 97 blvd Haussmann, 8e; starters €14-25, mains €22-32, lunch menus €32 & €39, with wine €42 & €54; ☺ lunch & dinner to 10.30pm Mon-Fri; **M** St-Augustin

This is the place to choose if you are as serious about wine as you are about food. The whole point of this attractive eatery is to match wine with food, and owner Philippe Faure-Brac, one of the world's foremost sommeliers (see p279), is at hand to help. The best way to sample his wine-food pairings is on Friday, when a three-course tasting lunch with wine is €45 and a five-course dinner with wine is €70e. The food, prepared by chef Jean-André Lallican, is hearty bistro fare and, surprisingly, not all the wines are French.

# top picks

## LATE-NIGHT BITES

- **Chez Papa** (p267)
- **Julien** (p266)
- **Le Clown Bar** (p244)
- **Le Grand Colbert** (p233)
- **Le Vaudeville** (p232)
- **Terminus Nord** (p266)
- **Le Petit Zinc** (p254)
- **Les Pipos** (p253)
- **Brasserie Lipp** (p256)
- **La Coupole** (p258)

### GRAINDORGE Map pp140-1 Belgian €€€

☎ 01 47 54 00 28; 15 rue de l'Arc de Triomphe, 17e; starters €12-16, mains €22-30, menu €34; ☎ lunch Mon-Fri, dinner to 11pm Mon-Sat; **M** Charles de Gaulle-Étoile  
The name of this stylish restaurant, with its soft lighting, burgundy chairs and banquettes and Art Deco touches, means 'barleycorn' – it alludes to the great breweries of Flanders (check out the list of beers on offer). The signature dish is *potjevleesch* (€12), four kinds of meat cooked slowly together and served in aspic, though you'll find plenty of other dishes that hint at the Low Countries, including *waterzooi de homard* (lobster poached with shredded vegetables and served in a creamy broth) and *bintje farcie de morue en brandade* (potatoes stuffed with cod purée).

### BŒUF SUR LE TOIT

Map pp140-1 French €€€  
☎ 01 53 93 65 55; www.boeufsurletoit.com; 34 rue du Colisée, 8e; mains €19.90 & €29.90; ☎ lunch & dinner to 1am daily; **M** St-Philippe du Roule or Franklin D. Roosevelt  
Part of the Flo stable of restaurants, the 'Ox on the Roof' is yet another museum-quality brasserie that allows you so easily to recall the Paris of the 1920s and 30s. Oysters and other seafood dishes are paramount here, but it's best to stick with the set menus, which offer *bon rapport qualité prix* (value for money).

### KOK PING Map pp140-1 Thai, Chinese €€

☎ 01 42 25 28 85; www.kokping.com, in French; 4 rue Balzac, 8e; starters €9-12, mains €15-23;

menus €22 (lunch only) & €35; ☎ lunch Sun-Fri, dinner to 11.30 daily; **M** George V

A very upscale Asian restaurant in a posh part of town, Kok Ping serves classic and very refined Chinese and Thai food to a predominantly business crowd at lunch. But come evening, the place lets its hair down, turning far less formal and becoming almost cosy. There's a lot of choices for vegetarians with almost 10 meatless mains on offer.

### DRAGONS ÉLYSÉES

Map pp140-1 Chinese, Thai €€  
☎ 01 42 89 85 10; 11 rue de Berri, 8e; starters €8-12, mains €15-22; menus €13.50 (lunch only) & €40; ☎ lunch & dinner to 11.30pm daily; **M** George V  
This mostly Chinese restaurant is a novelty. Below the tables and chairs perched on different levels and scattered about a large dining room is a glass floor beneath which various types of goldfish cavort. If you enjoy watching your dinner in action, than this is the place for you.

### L'ÉTOILE VERTE Map pp140-1 French €€

☎ 01 43 80 69 34; www.etoile-verte.fr, in French; 13 rue Brey, 17e; starters €9-13, mains €13-22, menu €14 (lunch only), dinner €18 & €25 (with wine); ☎ lunch Mon-Fri, dinner to 11pm daily; **M** Charles de Gaulle-Étoile  
Founded in 1951, the 'Green Star' is where all the old French classics remain: the onion soup, the snails, the rabbit. When one of us was a student in Paris (back when the glaziers were still installing the stained glass at Ste-Chapelle) this was the place for both Esperanto speakers (a green star is their symbol) and students on a splurge. That may have changed, but the lunch *menu* is still a great deal for this neighbourhood.

### BUGSY'S Map pp140-1 American €€

☎ 01 42 68 18 44; 15 rue Montlivet, 8e; salads €12-13.50, mains €11-18.50; ☎ lunch & dinner to 11pm daily; **M** Madeleine  
This immensely popular place – it's heaving at lunchtime, especially with expats – is done up to resemble a Prohibition-era Chicago speakeasy from the 1920s. Food is the please-everyone easy option: Tex-Mex, salads, ploughman's lunches, burgers (€12 to €13.50) and the intriguing *entrecôte irlandaise* (Irish rib steak). The huge bar keeps going till 1am daily.

## SELF-CATERING

Rue Poncelet and rue Bayen have some excellent food shops, including the incomparable **Fromagerie Alléosse** (p214). The huge **Monoprix** (Map pp140-1; 62 av des Champs-Élysées, 8e; ☎ 9am-midnight Mon-Sat; **M** Franklin D Roosevelt) at the corner of rue la Boétie has a big supermarket section in the basement, and there's a **Franprix** (Map pp140-1; 12 rue de Surène, 8e; ☎ 8.30am-8pm Mon-Sat; **M** Madeleine) near place de la Madeleine.

## CLICHY & GARE ST-LAZARE

Unlike their neighbour to the west, these areas are not gentrified in the least. Indeed, heading east in the 8e arrondissement, by the time you reach Gare St-Lazare, the shops and architecture have changed and another journey has begun. Around place de Clichy and the eponymous avenue leading north and south from it, a maze of small streets with a pronounced working-class character stretches out, a pocket of old Paris that has survived. These are happy hunting grounds for ethnic eateries and restaurants with character.

### CHARLOT, ROI DES COQUILLAGES

Map pp144-5 French, Seafood €€€  
☎ 01 53 20 48 00; www.charlot-paris.com, in French; 12 place de Clichy, 9e; starters €10.50-29, mains €19.50-39, menus €20 & €26 (lunch only); ☎ lunch & dinner to midnight Sun-Wed, to 1am Thu-Sat; **M** Place de Clichy  
'Charlot, the King of Shellfish' is an Art Deco palace that some Parisians think is the best place in town for no-nonsense seafood. The seafood platters and oysters are why everyone is here, but don't ignore the wonderful fish soup and mains, such as grilled sardines, *sole meunière* and bouillabaisse (€38).

### BISTRO DES DAMES

Map pp144-5 French €€  
☎ 01 45 22 13 42; 18 rue des Dames, 17e; starters €6.50-14, mains €13-22; ☎ lunch & dinner to 11.30pm; **M** Place de Clichy  
This charming little bistro will appeal to lovers of simple, authentic cuisine, such as hearty salads, tortillas and glorious *charcuterie* platters of *pâté de campagne* and paper-thin Serrano ham. The dining room,

which looks out onto the street, is lovely, but during those humid Parisian summers it's the cool and tranquillity of the small back garden that pulls in the punters.

### LA GAIÉTÉ COSAQUE

Map pp144-5 Russian €€  
☎ 01 44 70 06 07; 6 rue Truffaut, 17e; starters €1.90-19.50, mains €16-20.50, menus €9.50 & €11 (lunch only), €23 & €27; ☎ lunch & dinner to 11.45pm Mon-Sat; **M** Place de Clichy or Rome  
This bistro-like restaurant with the oxymoronic name (Cossack Cheerfulness indeed!) is the place for *zakouski* (Russian hors d'oeuvres), typically drunk with ice-cold vodka. Among the stand-outs are *salades de choux blancs aux baies roses* (a coleslaw-like salad with bay leaves), the various herring dishes and aubergine 'caviar'. Hearty mains include *chachlyik* (lamb kebab; €19) and *koulbiaka* (pie filled with fish, rice, veg and boiled eggs; €20.50).

### À LA GRANDE BLEUE

Map pp144-5 North African, Berber €€  
☎ 01 42 28 04 26; 4 rue Lantiez, 17e; starters €4.50-7.50, mains €10-18.50, menu €10.90 (lunch only); ☎ lunch Mon-Fri, dinner to 10.30pm Mon-Sat; **M** Brochant or Guy Moquet  
You'll find unusual barley couscous (€11.80 to €18.50) prepared in the style of the Berbers (Kabyles) of eastern Algeria, as well as the usual semolina variety (€10 to €17.50), *tajines* (€13 to €23) and savoury-sweet *pastilla au poulet* (chicken pastilla; €18.50). The rare *crêpes berbères* (Berber crepes; €8.50 to €11.50) require a minimum of four people. We love the blue and yellow décor, the art on the walls and warm welcome.

### LA TÊTE DE GOINFRE

Map pp144-5 French, Café €€  
☎ 01 42 29 89 80; 16 rue Jacquemont, 18e; starters €4-7.50, mains €13-17; ☎ lunch & dinner to 10.30pm Mon-Sat; **M** La Fourche  
This funny place, whose name translates as 'Glutton Head', has a piggy theme, and cute little figurines pepper the joint. As for the joints and other comestibles on the plate, it's (mostly) pork – from the *charcuterie* to munch on while you wait for a table to the *l'os à moëlle* (marrow bone) and *confit de porc* (pork confit). It's a lively place, always packed and an evening to experience. Just go with a carnivore.



**AU BON COIN** Map pp144–5 French, Café €€

☎ 01 58 60 28 72; 52 rue Lemercier, 17e; starters €6-9.50, mains €11-17; ☎ lunch Mon-Fri, dinner to 11.30pm Tue-Fri; 🍷 La Fourche

There's nothing particularly spectacular about this café up from place de Clichy that moonlights as a restaurant four nights a week. In fact, it's crowded and rather noisy. But if you are looking for solid café food and a quintessential Parisian eating experience, look no further than 'At the Right Corner'.

**JOY IN FOOD** Map pp144–5 Vegetarian €€

☎ 01 43 87 96 79; 2 rue Truffaut, 17e; starters €5, mains €10, menus €13 & €16; ☎ lunch Mon-Fri; 🍷 Place de Clichy

This cosy little place just northwest of the place de Clichy serves homemade vegetarian dishes including omelettes and savoury tarte. The plat du jour might be couscous or vegetarian gratin and the huge desserts (apple crumble, chocolate cake) are legendary.

**LA MAFFIOSA DI TERMOLI**

Map pp144–5 Italian, Pizzeria €€

☎ 01 55 30 01 83; 19 rue des Dames, 17e; pizzas & pasta €7.50-9.90; ☎ lunch Mon-Sat, dinner to 11pm; 🍷 Place de Clichy

This place has more than 40 pizzas that are too good to ignore, as well as decent garlic bread with or without Parma ham. It does a thriving takeaway business, too.

**SELF-CATERING**

Marché Batignolles-Clichy (p231) is excellent for *produits biologiques* (organic food products).

**OPÉRA & GRANDS BOULEVARDS**

The neon-lit blvd Montmartre and nearby sections of rue du Faubourg Montmartre (neither of which are anywhere near the neighbourhood of Montmartre in the 18e, by the way) form one of the Right Bank's most animated café and dining districts. This area also has a couple of French restaurants that could almost be declared national monuments. A short distance to the north there's a large selection of Jewish and North African kosher restaurants along rue Richer, rue Cadet and rue Geoffroy Marie, 9e, south of metro Cadet.

**top picks****DINING ROOMS WITH A VIEW**

- Les Ombres (p260)
- Café de l'Homme (p260)
- Georges (p232)
- Café Beaubourg (p235)
- Café Marly (p233)
- Le Grand Véfour (p232)
- Ma Bourgogne (p239)
- L'Esplanade (p259)

**JEAN** Map pp148–9 French €€€

☎ 01 48 78 62 73; www.restaurantjean.fr; 8 rue St-Lazare, 9e; starters €16-21, mains €36-41, menu €37 (lunch only); ☎ lunch Mon-Fri, dinner to 10.30pm Mon-Sat; 🍷 Notre Dame de Lorette

This stylish gourmet restaurant manages to balance just the right amounts of sophistication and genuine warmth. Dark-red banquettes seats live up the large, quiet dining room. A sample meal might include *fricassée de langoustines* (scampi) served with a julienne of vegetables, *magret de canard rôti au miel et ses navets et échalotes confites* (honey-roasted fillet of duck breast served with preserved turnips and shallots) and a modern version of profiteroles – a scoop of vanilla ice cream between two crunchy, chocolate-coated meringues. There are multicourse tasting menus available at €60 and €75.

**CASA OLYMPE** Map pp148–9 French €€€

☎ 01 42 85 26 01; 48 rue St-Georges, 9e; menus €31 (lunch only) & €40; ☎ lunch & dinner to 11pm Mon-Fri; 🍷 St-Georges

This very smart (if somewhat sombre) restaurant run by Dominique Versini, the first female chef in France to be awarded a Michelin star, serves excellent and rather inventive dishes served in surprisingly ample sizes. We loved our pot of warming winter vegetables with bacon followed by a veal chop cooked with bay leaf and *pleurotote* mushrooms. The artwork on the walls was done by the chef-owner's mother.

**LA BOULE ROUGE**

Map pp148–9 Jewish, Kosher €€€

☎ 01 47 70 43 90; 1 rue de la Boule Rouge, 9e; starters €6-17.50, mains €16-28.50; menu €25

& €35; ☎ lunch & dinner to midnight Mon-Sat; 🍷 Cadet or Grands Boulevards

Though this Tunisian stalwart has been *in situ* for three decades, 'The Red Ball' has been getting a lot of press – good, bad or otherwise – only since Monsieur Sarkozy was spotted dining here. It's a lovely space, with a wonderful caravan mural on the ceiling and photos of politicians and celebs on the walls. Some of the couscous dishes served here – mince with okra, spinach, spicy chicken with corn – are unusual and the three-course *menu* includes an excellent array of *kemia* (vegetarian meze) plus a drink.

**LES AILES** Map pp148–9 Jewish, Kosher €€€

☎ 01 47 70 62 53; www.lesails.fr, in French; 34 rue Richer, 9e; starters €10-18.50, mains €17-26; ☎ lunch & dinner to 11.30pm daily; 🍷 Cadet

With a delicatessen and bakery attached, 'Wings' is a kosher North African (Sephardic) place that has superb couscous with meat or fish (€17 to €22) and grills as well as light meals of salad and pasta (€11 to €23). Don't even consider a starter; you'll be inundated with little plates of salad, olives etc before you can say *shalom*. Sabbath meals (pre-ordered and prepaid) are also available.

**WALLY LE SAHARIEN**

Map pp148–9 North African €€€

☎ 01 42 85 51 90; 36 rue Rodier, 9e; starters €6.50-8.50, mains €17.50-23.50, menus €15 & €19 (lunch only), €39; ☎ lunch & dinner to 10.30pm Tue-Sat; 🍷 St-Georges or Cadet

This is several cuts above most Maghreb restaurants in Paris, offering couscous in its pure Saharan form – without stock or vegetables, just a finely cooked grain served with a delicious sauce – and excellent *tajines*. It's somewhat pricey for North African but you won't walk away hungry.

**LE ROI DU POT AU FEU**

Map pp148–9 French €€

☎ 01 47 42 37 10; 34 rue Vignon, 9e; starters €5-7, mains €17-20, menus €24 & €29; ☎ noon-10.30pm Mon-Sat; 🍷 Havre Caumartin

The typical Parisian bistro atmosphere, '30s décor and checked tablecloths all add to the charm of 'The King of Hotpots', and we always go back when we're in Paris. What you really want to come here for is a genuine pot-au-feu, a stockpot of beef, aromatic

root vegetables and herbs stewed together, with the stock served as an entree and the meat and vegetables as the main course. Other offerings – the chef's terrine, leeks à la vinaigrette, *hachis Parmentier* (chopped beef with potatoes), crème caramel, *tarte Tatin* or chocolate mousse, and the complimentary *cornichons* at the start – are equally traditional fare but less noteworthy. You drink from an open bottle of wine and pay for what you've consumed. No reservations accepted.

**AU GÉNÉRAL LA FAYETTE**

Map pp148–9 French, Brasserie €€

☎ 01 47 70 59 08; 52 rue La Fayette, 9e; starters €5.20-9.50, mains €16-20; ☎ 10am-4am daily; 🍷 Le Peltetier

With its all-day menu, archetypal *belle époque* décor and special beers on offer, this is an excellent stop if you're hungry outside normal restaurant hours. Stick to the classics, though, like the hearty onion soup (€6.50) and crisp *confit de canard* (preserved duck leg cooked very slowly in its own fat; €16) with tasty potatoes, and you can't go wrong. For something lighter go for one of the generous *grandes salades* (€4.50 to €13.50).

**LE Y** Map pp148–9 Greek €€

☎ 01 42 68 08 51; 24 rue Godot de Mauroy, 9e; menu €13.50 (lunch only) & €16; ☎ lunch Mon-Sat, dinner to midnight Tue-Sat; 🍷 Havre Caumartin Don't expect very much from the Y (pronounced 'ee grec' in French) except traditional, family-style Greek cooking and a warm welcome. The lunch *menu* is available until 8pm. The mezzanine area is a pleasant place to sit and there are occasional art and photographic exhibits here.

**NOUVEAU PARIS-DAKAR**

Map pp148–9 African, Senegalese €€

☎ 01 42 46 12 30; 11 rue de Montyon, 9e; starters €6.90, mains €12.50-16, menus €9.90 (lunch only), €24 & €32; ☎ lunch Mon-Thu, Sat & Sun, dinner to 1am daily; 🍷 Grands Boulevards

This is a little bit of Senegal in Paris, with Mamadou still reigning as the 'King of Dakar' despite the new location. Specialities here include *yassa* (chicken or fish marinated in lime juice and onion sauce; €12.50) and *mafé Cap Vert* (lamb in peanut sauce; €12.50). There's live African music most nights.

**CHEZ HAYNES**

Map pp148-9

American, Southern €€

☎ 01 48 78 40 63; 3 rue Clauzel, 9e; starters €7, mains €8-16; ☎ dinner to midnight Tue-Sat; **M** St-Georges

A legendary, funky hang-out set up by an African American ex-GI in 1947, Haynes dishes up such soul food as shrimp gumbo, fried chicken, barbecued ribs and cornbread. There's usually a crowd for the blues, dance and performance art sessions on Fridays and Saturdays from 8.30pm or 9pm (€5) and jamming from 11pm to midnight.

**CHARTIER** Map pp148-9

French, Bistro €€

☎ 01 47 70 86 29; www.restaurant-chartier.com; 7 rue du Faubourg Montmartre, 9e; starters €2.20-12.40, mains €6.50-16, menu with wine €20; ☎ lunch & dinner to 10pm daily; **M** Grands Boulevards

Chartier, which started life as a *bouillon*, or soup kitchen, in 1896, is a real gem that is justifiably famous for its 330-seat *belle époque* dining room. With a 50cl *pitchet* (pitcher) of wine for €3.60, you should spend no more than €15/20 for two/three courses per person. The menu changes (well, alters) daily, but don't expect gourmet. Reservations are not accepted so count on joining a queue at busy times. Single diners will have to share a table.

**KASTOORI** Map pp148-9

Indian, Pakistani €€

☎ 01 44 53 06 10; 4 place Gustave Toudouze, 9e; starters €3-6, mains €9-12; menus €8 (lunch only), €10 & €15; ☎ lunch & dinner to 11.30pm; **M** St-Georges

This eatery just a stone's throw from place Pigalle is a delight in summer, with its large

terrace looking onto a quiet, leafy square. The excellent value set *menus* include three generous courses; if you just want one dish go for the excellent vegetable biryani.

**SELF-CATERING**

Conveniently located is the **Franprix Rodier** (Map pp148-9; 52 rue Rodier, 9e; ☎ 9am-9pm Mon-Sat; **M** St-Georges or Cadet), south of square d'Anvers. Both av de l'Opéra and rue de Richelieu have several supermarkets, including a large one in **Monoprix** (Map pp82-3; 21 av de l'Opéra, 2e; ☎ 9am-10pm Mon-Fri, to 9pm Sat; **M** Pyramides).

**GARE DU NORD, GARE DE L'EST & RÉPUBLIQUE**

These areas offer all types of food but most notably Indian and Pakistani, which can be elusive in Paris. There's a cluster of brasseries and bistros around the Gare du Nord. They're decent options for a first (or final) meal in the City of Light.

**JULIEN** Map pp152-3

French, Brasserie €€€

☎ 01 47 70 12 06; www.julienparis.com; 16 rue du Faubourg St-Denis, 10e; starters €6.90-17, mains €16.70-39, menus €21.50 & €28.50 (lunch only), €21.90-31.50; ☎ lunch & dinner to 1am daily; **M** Strasbourg St-Denis

Located in the less-than-salubrious neighbourhood of St-Denis, Julien offers food that you wouldn't cross town for. But – *mon Dieu!* – the décor and the atmosphere: it's an Art Nouveau extravaganza perpetually in motion and a real step back in time. Service is always excellent here, and you'll feel welcome at any time of day.

**TERMINUS NORD**

Map pp152-3

French, Brasserie €€€

☎ 01 42 85 05 15; www.terminusnord.com; 23 rue de Dunkerque, 10e; starters €7.80-19, mains €14.50-38.50, menus €24.50 & €31.50; ☎ 8am-1am daily; **M** Gare du Nord

'The North Terminus' is a brasserie with a copper bar, waiters in white uniforms, brass fixtures and mirrored walls that look as they did when it opened in 1925. Breakfast (from €8) is available from 8am to 11am, and full meals are served continuously from 11am to 1am. It's a museum-quality time

piece and an excellent place for a final meal before returning to London.

**LA PABELLA** Map pp152-3

Spanish €€€

☎ 01 46 07 28 89; www.restaurantlapaella.com, in French; 50 rue des Vinaigriers, 11e; starters €6.10-12, mains €15-28, menus €12.50 (lunch only) & €27; ☎ lunch & dinner to 11pm daily; **M** Jacques Bonsergent

This homely place, which almost feels like a buzzy café (especially on weekend nights), specialises in Spain's most famous culinary export – though it does a mean *zarzuela de pescado* (Spanish 'bouillabaisse'; €25) as well. The paella is cooked to order so count on at least a 30-minute wait and don't overdo the tapas.

**CHEZ PAPA** Map pp152-3

French, Southwest €€€

☎ 01 42 09 53 87; www.chezpapa.fr, in French; 206 rue La Fayette, 10e; starters & salads €8.20-14.10, mains €14.10-27.20, menus €15.35 & €19.95; ☎ 11am-1am daily; **M** Louis Blanc

Chez Papa serves all sorts of specialities of the southwest, including cassoulet (€17.80), *pipérade* (€15.35) and *garbure* (€18.55), but most diners are here for the famous *salade Boyarde*, an enormous bowl filled with lettuce, tomato, sautéed potatoes, two types of cheese and ham – all for the princely sum of €8.20 (or €9.10 if you want two fried eggs thrown in). There's a **Grands Boulevards branch** (Map pp82-3; ☎ 01 40 13 07 31; 153 rue Montmartre, 2e; **M** Grands Boulevards) and a **8e branch** (Map pp140-1) ☎ 01 42 65 43 68; rue de l'Arcade, 8e; **M** Havre Caumartin), which open noon to midnight Sunday to Thursday and till 1am at the weekend.

**DA MIMMO** Map pp152-3

Italian €€€

☎ 01 42 06 44 47; 39 blvd de Magenta, 10e; starters €7-22, mains €19-26; ☎ lunch & dinner to 11.30pm Tue-Sat; **M** Jacques Bonsergent

Neither the less-than-salubrious neighbourhood nor the relatively high prices are enough to keep fans away from this delightful *trattoria* with its authentic Neapolitan cuisine. Naples is, of course, the birthplace of pizza (€11.50 to €20); try one with rocket and forget about pizzas of the past.

**AUX DEUX CANARDS**

Map pp152-3

French €€€

☎ 01 47 70 03 23; www.lesdeuxcanards.com, in French; 8 rue du Faubourg Poissonnière, 10e; start-

ers €5-14.50, mains €16-25, menu €20 (lunch only); ☎ lunch Tue-Fri, dinner to 10.15pm Mon-Sat; **M** Bonne Nouvelle

The tradition at this long-established inn-like place is that you ring first (is this a speakeasy or what?) before you are allowed entry. The name of the restaurant – 'At the Two Ducks' – reflects much of the menu (there's everything from foie gras to *à l'orange*), but you'll find starters as diverse as mussels with leek and a salad of Jerusalem artichoke and sheep's cheese. The host is a true, err, ham and performs to an appreciative, mostly English-speaking audience.

**HÔTEL DU NORD** Map pp152-3

French €€

☎ 01 40 40 78 78; www.hoteldunord.org; 102 quai de Jenmapes, 10e; starters €7-14.50, mains €15-22; menu €13.50 (lunch only); ☎ lunch & dinner to midnight; **M** Jacques Bonsergent

The setting for the eponymous 1938 film starring Louis Jouvet and Arletty, the dining room and bar at this vintage venue by the Canal St-Martin feel as if they were stuck in a time warp with their Art Deco posters, zinc counter and old piano. The food is *correct* if not mind-blowing; stick with basics like the jumbo hamburger (€16) and its trimmings and you'll be fine. The *plat du jour* is usually €10.

**LE SPORTING** Map pp152-3

International €€

☎ 01 46 07 02 00; www.lesporting.com; 3 rue des Récollets, 10e; starters €7-14, mains €14-20, menus €9.90 & €14 (lunch only) €24 & €32; ☎ lunch & dinner to 11.30pm daily; **M** Gare de l'Est

This is one of the more sophisticated café-restaurants along the Canal St-Martin and the minimalist décor – all browns and ash greys and bare wooden floors – suggests an up-to-the-moment bar or club in London. Brunch on Sunday (noon to 4pm) is when Le Sporting is at its busiest.

**LA MARINE** Map pp152-3

French €€

☎ 01 42 39 69 81; 55bis quai de Valmy, 10e; starters €7-20, mains €14-17.50, menu weekday/weekend lunch €13/16; ☎ lunch & dinner to 11.30pm daily; **M** République

This large, airy bistro overlooking Canal St-Martin is a favourite, especially in the warmer months, among *les branchés du quartier* (neighbourhood trendies), who nibble on dishes like *millefeuille de rouget à la vinaigrette* (mullet in layered pastry with

**top picks**  
**BUDGET FRENCH**

- Au Trou Normand (p246)
- Chartier (above)
- Le Chaland (p268)
- Le Trumilou (p241)
- L'Encrier (p273)
- Robert et Louise (p244)
- Chez Gladines (p275)
- Bar à Soupe et Quenelles Giarudet (p257)

vinaigrette) and *brick de poisson à la crème océane* (fish fritter with seafood sauce).

### LE CHANSONNIER Map pp152–3 French €€

☎ 01 42 09 40 58; [www.lechansonnier.com](http://www.lechansonnier.com), in French; 14 rue Eugène Varlin, 10e; starters €8.20, mains €17, menus €11.50 (lunch only) & €24; ☺ lunch Mon–Fri, dinner to 11pm Mon–Sat; 📍 Château Landon or Louis Blanc  
Now under new management, 'The Singer' (named after the 19th-century Lyonnais socialist singer-songwriter Pierre Dupont) doesn't quite offer the same value for money that it once did but it could still be a film set, with its curved zinc bar and Art Nouveau mouldings. The food remains very substantial; try the *noix St-Jacques provençal* (scallops in herbed tomato sauce), *bouillabaisse* or *daube de sanglier* (boar stew) as a main course.

### LE COIN DE VERRE Map pp152–3 French €€

☎ 01 42 45 31 82; 38 rue de Sambre et Meuse, 10e; dishes €10–15; ☺ dinner to midnight Mon–Sat; 📍 Belleville or Colonel Fabien  
This bistro, where you must ring to gain entry, is full of retro character with its dark yellow walls, old posters and fireplace. The speciality here is charcuterie, cheese and, of course, wine; try the generous *assiette de cochonnailles* (pork platter; €10.50) and, if you can manage it, the *clafoutis maison* (€4), which is fruit covered with a thick batter and baked until puffy.

### ISTANBUL Map pp152–3 Turkish €€

☎ 01 48 00 98 10; 66 rue du Faubourg St-Denis, 10e; starters €4–8.50, mains €11–15; ☺ lunch & dinner to 11pm Sun–Thu, to 11.30 Fri & Sat; 📍 Château d'Eau  
Our new favourite Turkish restaurant in the heart of Turkey Town serves all our favourites – Iskender kebab (lamb slices served with pide bread and yogurt), *imam bayildi* ('the imam fainted'; an eggplant dish) – and the combination meze platter (€8.50) is a meal in itself. What friendly and generous staff: the baklava, fruit slices and mint tea kept coming after we had settled the bill!

### LE RÉVEIL DU XE Map pp152–3 French €€

☎ 01 42 41 77 59; 35 rue du Château d'Eau, 10e; starters €4.20–9.80, mains €9.90–15; ☺ lunch Mon–Sat, dinner to 11pm Mon–Fri; 📍 Château d'Eau  
'The Awakening of the 10th Arrondissement', taking its name from a left-wing

newspaper of the late 19th century, is an authentic and historic wine bistro, where hearty and flavoursome family cooking is served in a friendly atmosphere. Try the Périgord-style chicken with truffles or the *pie de cochon farci* (stuffed pig's trotter).

### PASSAGE BRADY Map pp152–3 Indian, Pakistani €€

☎ 01 42 46 23 75; 64–66 passage Brady, 10e; mains €5–14.50; ☺ lunch & dinner to 11pm; 📍 Château d'Eau  
Joining rue du Faubourg St-Denis and blvd de Strasbourg in the 10e, this old-style covered arcade could easily be in Calcutta. Its incredibly cheap Indian, Pakistani and Bangladeshi cafés offer among the best-value lunches in Paris (meat curry, rice and a tiny salad €5 to €9.50, chicken or lamb biryani €10.50 to €14.50, thalis €7 to €9.50). Dinner menus are from €12.50 to €24 but it must be said that most of the eateries here offer subcontinental food *à la française*. There are lots of places to choose from, but the pick of the crop are **Palais des Rajpout** (☎ 01 42 46 23 75; 64–66 passage Brady), **Passage de Pondicherry** (☎ 01 53 34 63 10; 84 passage Brady) and **Pooja** (☎ 01 48 24 00 83; 91 passage Brady).

### LE CHALAND Map pp152–3 French, Café €€

☎ 01 40 05 18 68; 163 quai de Valmy, 10e; starters €7, mains €13–14, menu lunch €11.50; ☺ lunch & dinner to 11.30pm Mon–Fri, to 2am Sat & Sun; 📍 Louis Blanc  
'The Barge' is a pleasant *café du quartier* serving rock-solid favourites like *blanquette de veau* and *tartes salées* (savoury pies) with the occasional leap into the 21st century with gigantic salads. It's one of the more approachable (and affordable) eateries on the canal and you're offered a kir (white wine with cassis) as an apéritif. The *plat du jour* is €9.50

### LE VERRE VOLÉ Map pp152–3 French €€

☎ 01 48 03 17 34; 67 rue de Lancry, 10e; starters €5–8.60, mains €11–11.50; ☺ lunch & dinner to 11pm; 📍 Jacques Bonsergent  
The tiny 'Stolen Glass' – a wine shop with a few tables – is just about the most perfect wine-bar-cum-restaurant in Paris, with excellent wines from southeastern France (€18 to €54 a bottle) and expert advice. Unpretentious and hearty *plats du jour* are excellent.

### MADRAS CAFÉ Map pp152–3 Indian €€

☎ 01 42 05 29 56; 180 rue du Faubourg St-Denis, 10e; starters €2.50–13.50, mains €6–11, menus €6.50 (lunch only), €9.50 & €15; ☺ lunch & dinner to 11.30pm; 📍 Gare du Nord  
You wouldn't cross town to eat at this simple restaurant with specialities from both northern and southern India – the one-dish thalis (€7) are good – but if you've just arrived at or are just about to leave from the Gare du Nord and need a curry fix, this café is right around the corner.

### LE CAMBODGE Map pp152–3 Cambodian €€

☎ 01 44 84 37 70; [www.lecambodge.fr](http://www.lecambodge.fr), in French; 10 av Richerand, 10e; dishes €5–10; ☺ lunch & dinner to 11.30pm Mon–Sat; 📍 Goncourt  
Hidden in a quiet street between the gargantuan Hôpital St-Louis and Canal St-Martin, this favourite spot among students serves enormous *rouleaux de printemps* (spring rolls; €5) and the ever-popular *pique-nique Angkorien* ('Angkor picnic' of rice vermicelli and sautéed beef, which you wrap up in lettuce leaves; €10). The food tastes homemade (if not especially authentic) and the vegetarian platters (€7 to €8.50) are especially good.

### KRISHNA BHAVAN Map pp152–3 Indian, Vegetarian €€

☎ 01 42 05 78 43; 2 rue Cail, 10e; dishes €1.50–7.50, menu €10.50; ☺ lunch & dinner to 11pm Tue–Sun; 📍 La Chapelle  
This is about as authentic an Indian vegetarian canteen as you'll find in an area that is rapidly overtaking Faubourg St-Denis as Paris' Little India. If in doubt as to what to order, ask for a *thali* (€7.50), a circular steel tray with samosas, dosas and other wrapped goodies. And wash it all down with a yoghurt-based lassi, which comes in five flavours, including mango and rose.

### LE MAURICIEN FILAO Map pp152–3 Mauritian, Creole €€

☎ 01 48 24 17 17; 9 passage du Prado, 10e; dishes €6–6.50; ☺ lunch & dinner to 10pm Mon–Sat; 📍 Strasbourg St-Denis  
This hole-in-the-wall canteen in passage du Prado, a derelict covered arcade accessible from 12 rue du Faubourg St-Denis and 18–20 blvd St-Denis, serves cheap but tasty Mauritian dishes such as spicy *rougaille de poisson* (a Creole dish of fish cooked with onions, garlic, ginger, chilli and coriander)

and *cari poissons aux lentilles* (curried fish with lentils). Only certain dishes from the main menu are available daily, though.

## SELF-CATERING

Two covered markets in this area are the Marché aux Enfants Rouges and the more extravagant Marché St-Quentin. For details, see p231.

Rue du Faubourg St-Denis, 10e, which links blvd St-Denis and blvd de Magenta, is one of the cheapest places to buy food, especially fruit and vegetables; the shops at Nos 23, 27–29 and 41–43 are laden with produce. The street has a distinctively Middle Eastern air, and quite a few of the groceries offer Turkish, North African and subcontinental specialities. Many of the food shops, including the *fromagerie* at No 54, are open Tuesday to Saturday and until noon on Sunday.

Supermarkets convenient to this area include **Franprix St-Denis branch** (Map pp152–3; 7–9 rue des Petites Écuries, 10e; ☺ 9am–8.20pm Mon–Sat; 📍 Château d'Eau) and **Franprix Magenta branch** (Map pp152–3; 57 blvd de Magenta, 10e; ☺ 9am–8pm Mon–Sat; 📍 Gare de l'Est).

## MÉNILMONTANT & BELLEVILLE

In the northern part of the 11e and into the 19e and 20e arrondissements, rue Oberkampf and its extension, rue de Ménilmontant, are popular with diners and denizens of the night, though rue Jean-Pierre Timbaud, running parallel to the north, has been stolen some of their glory in the past decade or so. Rue de Belleville and the streets running off it are dotted with Chinese, Southeast Asian and a few Middle Eastern places; blvd de Belleville has some kosher couscous restaurants, most of which are closed on Saturday.

### LAO SIAM Map p155 Thai €€

☎ 01 40 40 09 68; 49 rue de Belleville, 19e; starters €7–10.30, mains €7.50–22; ☺ lunch & dinner to 11.30pm; 📍 Belleville  
This Thai-Chinese place, with neon lights and spartan décor, looks like any other Asian restaurant in Belleville. Though we've heard some complaints about its authenticity, Lao Siam must be doing something right because it's always packed. There are more than 120 dishes on the menu – from the classic beef and duck with coconut milk



and bamboo to the more unusual *tourteau à la diable* (spicy devilled crab).

### EL PALADAR Map p155 Cuban €€

☎ 01 43 57 42 70; 26bis rue de la Fontaine au Roi, 11e; starters €4-6, mains €14-21, menus €12 & €14 (lunch only); ☎ lunch & dinner to midnight; **M** Goncourt

While the name of this place suggests the restaurants run from private homes in today's cash-strapped Havana, the food and sheer exuberance recalls the Cuba of the 1950s, when everything was plentiful. It's a convivial, graffiti-covered place with super *caipirinhas* (€6) – cocktails made from a sugarcane-based alcohol, lime juice and sugarcane syrup – and such authentic dishes as *pescado guisado* (fried fish), *pollo piopio* (chicken cooked with citrus) and *yuca con mojo* (manioc with onions and garlic).

### LE KRUNG THEP Map p155 Thai €€€

☎ 01 43 66 83 74; 93 rue Julien Lacroix, 20e; starters €8-12, mains €8-20; ☎ lunch Sat & Sun, dinner to 11pm; **M** Pyrénées

Krung Thep, which means 'Bangkok' in Thai, is a small – some might say cramped – and kitsch place with all our favourite dishes (and then some – there are dozens and dozens of dishes on the menu): green curries, *tom kha goong* (spicy soup with prawns; €20) and fish steamed in banana leaves (€18). The steamed shrimp ravioli and curried crab will hit the spot. There is also a generous number of vegetarian dishes (€8 to €10).

### NEW NIOULLAVILLE Map p155 Chinese €€

☎ 01 40 21 96 18; www.nioulleville.fr, in French; 32 rue de l'Orillon, 11e; starters €4.90-7.50, mains

€9.80-19.50, menus €7-14; ☎ lunch & dinner to 1am daily; **M** Belleville or Goncourt

This cavernous, 400-seat place tries to please all of the people all of the time. As a result the food is a bit of a mishmash – dim sum sits next to beef satay, as do scallops with black bean alongside Singapore noodles, though whether they do so comfortably is another matter. Order carefully and you should get some authenticity. Rice and noodle dishes are between €6.10 and €9.90.

### LE BARATIN Map p155 French, Bistro €€

☎ 01 43 49 39 70; 3 rue Jouye-Rouve, 20e; starters €8-10, mains €15-18, menu €14 (lunch only); ☎ lunch Tue-Fri, dinner to midnight Tue-Sat; **M** Pyrénées or Belleville

*Baratin* (chatter) rhymes with *bar à vin* (wine bar) in French and this animated place just a step away from the lively Belleville quarter does both awfully well. In addition it offers some of the best (and very affordable) French food in the 20e on its ever-changing blackboard. The wine selection (by the glass or carafe) is excellent; most are between €21 and €30 a bottle.

### REUAN THAI Map p155 Thai €€

☎ 01 43 55 15 82; 36 rue de l'Orillon, 11e; starters €5-13, mains €8-18, menu €8 (lunch only); ☎ lunch & dinner to 10.30pm daily; **M** Belleville

This fragrant place offers some of the most authentic Thai food in Paris and has all your favourite Thai dishes, including soups. About a half-dozen of the choices are vegetarian. Décor is on the kitsch side, but we weren't here for the figurines and the bolsters piled up almost to the ceiling.

### BISTRO FLORENTIN Map p155 Italian €€

☎ 01 43 55 57 00; 40 rue Jean-Pierre Timbaud, 11e; starters €8.50-15, mains €14-17, menu €13 (lunch only); ☎ lunch Mon-Fri, dinner to 11pm Mon-Sat; **M** Parmentier

Expect excellent Italian fare amidst cosy surroundings: grilled, finely seasoned aubergine for starters, tiramisu as light as a feather for dessert and, between those two courses, a wide choice of mains and pastas (€12 to €17). The *penne à la crème d'artichauts* (penne with cream and artichokes; €13) is superb as is the *ravioli à la ricotta et aux épinards, sauce aux champignons* (spinach and cheese ravioli with a mushroom sauce). Pizzas are €8 to €13.

### ASIANWOK Map pp94-5 Asian €€

☎ 01 43 57 63 24; 63 rue Oberkampf, 11e; dishes €13.80-15.20, menu €18.50; ☎ lunch & dinner to 10pm Mon-Sat; **M** Parmentier

We can't get enough of the wonderful stir-fries, big salads and ample platters served at this pan-Asian eatery that has opened recently in an vintage bar-café along trendy rue Oberkampf. The welcome from the young Asian staff is always warm and the two-course *formule* (available any time) a snip at €18.50.

### L'AVE MARIA Map pp94-5 Fusion €€

☎ 01 47 00 61 73; 1 rue Jacquard, 11e; dishes €12-15; ☎ dinner to midnight daily; **M** Parmentier

This chic and colourful canteen combines the flavours of the southern hemisphere and creates hearty, hybrid and harmonious dishes. You might be treated to West African *mafé de poulet fermier* (farm chicken simmered in peanut sauce) or the Amazonian fish and chips, which is of no mean size. Tropical fruit, unknown wild grasses, and heavenly vegetation provide a lush garnish and an extra touch of exoticism. The music livens up towards midnight and on to 1 or 2am.

### LE POROKHANE Map p155 African, Senegalese €€

☎ 01 40 21 86 74; www.leporokhane.com, in French; 3 rue Moret, 11e; menu €15; ☎ dinner to 2am daily; **M** Ménilmontant or Parmentier

A large dining room in hues of ochre and terracotta, this cheapie is a popular meeting place for Senegalese artists. The clientele has *un peu tendance show-biz*, we're told – and live *kora* (a traditional string instrument) music is not unusual at the weekend. Try the *tiéboudienne*, *yassa* or *mafé*.

### TAI YIEN Map p155 Chinese €€

☎ 01 42 41 44 16; 5 rue de Belleville, 19e; starters €3.90-6.40, mains €7.90-11.40; ☎ lunch & dinner to midnight daily; **M** Belleville

This is usually where we eat when we are looking for a fix of rice or noodles, especially late in the evening. It's a Hong Kong-style 'steam restaurant' and the real McCoy: it's hard to imagine better *char siu* (barbecued pork) in this part of Paris.

### DONG HUONG Map p155 Vietnamese €€

☎ 01 43 38 29 42; 14 rue Louis Bonnet; dishes €5.50-9.50; ☎ lunch & dinner to 10pm Wed-Mon; **M** Belleville

Despite a name that sounds like a Spanish Lothario, this no-frills Vietnamese noodle-shop-cum-restaurant serves up great bowls of *pho* to rooms full of appreciative regulars. The fact that the regulars are all Asian (and mainly Vietnamese) and the food comes out so fast is a testament to its authenticity and freshness.

## SELF-CATERING

Supermarkets close to these two areas include **Franprix Jean-Pierre Timbaud branch** (Map pp94-5; 23 rue Jean-Pierre Timbaud, 11e; ☎ 8.30am-9pm Mon-Sat, 9am-1.30pm Sun; **M** Oberkampf) and **Franprix Jules Ferry branch** (Map pp94-5; 28 blvd Jules Ferry, 11e; ☎ 8.30am-9pm Tue-Sun; **M** République or Goncourt). **Marché Belleville** (p231) is one of the most exotic markets in Paris.

## GARE DE LYON, NATION & BERCY

The waterfront southwest of Gare de Lyon has got a new lease on life in recent years. The development of the old wine warehouses in Bercy Village (p157) attract winers and diners till the wee hours. There are loads of decent restaurants on the roads fanning out from huge place de la Nation.

### L'OULETTE Map pp158-9 French, Southwest €€€

☎ 01 40 02 02 12; www.l-oulette.com; 15 place Lachambeaudie, 12e; starters €16-30, mains €26-39, menus €45, with wine €51; ☎ lunch & dinner to 10.15pm Mon-Fri; **M** Cour St-Émilien

A distant relative of the **Bistrot de l'Oulette** (p240) near Bastille, this is a lovely (and pricey) restaurant with a terrace overlooking a pretty church in a rather dreary neighbourhood. Owner-chef Marcel Baudis' *menu du saison* (seasonal menu) might include *soupe de poisson à la crème de coquillages au safran* (fish soup with saffron cream) and *la charreuse de queue de bœuf braisée aux poivrons* (ox tail braised with leeks).

### LA GAZZETTA Map pp158-9 French €€€

☎ 01 43 47 47 05; www.lagazzetta.fr; 29 rue de Cotte, 12e; starters €10-17, mains €20-26, menus €14 (lunch only) €34 & €45; ☎ lunch Tue-Sat, dinner to 11pm Mon-Sat; **M** Ledru Rollin

A distant relative of the now defunct (and much missed China Club) this contemporary French bistro is as comfortable producing dishes like scallops with cress

# top picks

## VEGETARIAN RESTAURANTS

- Au Grain de Folie (p281)
- Grand Appétit (p247)
- Joy in Food (p264)
- Krishna Bhavan (p269)
- La Victoire Auprême du Cœur (p245)
- Saveurs Végétalles (p236)
- Boldère (p281)

and milk-fed lamb confit as it is mini anchovy pizzas. The lunchtime menu is excellent value and the welcome especially warm.

## LE SQUARE TROUSSEAU

Map pp158–9 French €€€

☎ 01 43 43 06 00; 1 rue Antoine Vollon, 12e; starters €7–12, mains €19–26, menus €21 & €25 (lunch only); ☎ lunch & dinner to 11.30pm Tue–Sat; 🍷 Ledru Rollin

This vintage (c 1900) bistro with etched glass, zinc bar and polished wood paneling is comfortable rather than trendy and attracts a jolly, mixed clientele. Most people come to enjoy the lovely terrace overlooking a small park. Next door is the less-formal **La Cave du Square** (menus €12–20; ☎ lunch & dinner to 11.30pm Tue–Sat), where you can have two- or three-course meals or even pick up that bottle of Touraine you enjoyed so much over lunch next door.

## LES AMIS DE MESSINA

Map pp158–9 Italian, Sicilian €€€

☎ 01 43 67 96 01; 204 rue du Faubourg St-Antoine, 12e; starters €8.50–13.90, mains €17.50–24.90; ☎ lunch Mon–Fri, dinner to 11.30pm Mon–Sat; 🍷 Faidherbe Chaligny

The décor of this wonderful little neighbourhood *trattoria* is stylish, with clean lines, an open kitchen and the inevitable Italian football pennant. For starters, try the *tortino di melanzane* (eggplant casserole) or share a mixed antipasto (€19.80). For mains, the *escalope farcie aux oignons, jambon et fromage* (veal escalope stuffed with onions, ham and cheese) is a huge hit, or go for any of the exquisite Sicilian pastas (€13.50 to €16.50).

## L'ÉBAUCHOIR

Map pp158–9 French €€

☎ 01 43 42 49 31; 43–45 rue de Cîteaux, 12e; starters €8–15, mains €17–23; menus €11.50 & €13.50 (lunch only) & €24; ☎ lunch Tue–Sat, dinner to 11pm Mon–Sat; 🍷 Faidherbe Chaligny

This convivial, one-time workers' eatery attracts a loyal clientele who mix with an 'outside' crowd who have discovered it (and clearly forced up the prices). The usual menu of bistro food is well prepared and dishes such as marinated herrings, *crème de lentilles au Beaufort* (creamed lentils with Beaufort cheese) and *foie de veau au miel* (veal liver with honey sauce) keep customers coming back.

## SARDEGNA A TAVOLA

Map pp158–9 Italian, Sardinian €€

☎ 01 44 75 03 28; 1 rue de Cotte, 12e; starters & pasta €10–26, mains €16–22; ☎ lunch Tue–Sat, dinner to 11pm Mon–Sat; 🍷 Ledru Rollin

'Sardinia at the Table' claims it will introduce you to '*les saveurs, les couleurs et les odeurs de la Méditerranée*' (the flavours, colours and fragrances of the Mediterranean) and you barely have to walk through the door for the last two. But stick around for the flavours and you won't be disappointed. Try the *poëlon* (pot) of mixed seafood cooked with parsley, tomatoes and garlic and the distinctly Sardinian spaghetti with *bottarga* (cured mullet roe) cooked with oil, garlic, parsley and red pepper flakes.

## ATHANOR

Map pp158–9 Romanian €€

☎ 01 43 43 49 15; 4 rue Crozatier, 12e; starters €8–12, mains €15–21, menu €23; ☎ lunch & dinner to 11.30pm Tue–Sat; 🍷 Reuilly Diderot

It's not easy to get a fix of Romanian cuisine in Paris, but Athanor can provide. The décor (puppets, red curtains, old carpets) is theatrical in the extreme; grab a vodka and tune in to the baroque music. Try the grilled blinis with *tarama* (fish-roe dip) and herrings in cream. Seasoned soup of freshwater river fish (€12) is the speciality of the house, though you mustn't miss the *sarmale* (stuffed cabbage or grape leaves), the national dish.

## LE VIADUC CAFÉ

Map pp158–9 International, Café €€€

☎ 01 44 74 70 70; 43 av Daumesnil, 12e; starters €7.50–16, mains €14–20, menu €15.50 (lunch only) & €20.50; ☎ 9am–2am; 🍷 Gare de Lyon

This New York-style café-bar with a terrace in one of the glassed-in arches of the **Viaduc des Arts** (p157) is an excellent spot to while away the early hours and enjoy brunch (€26), with live jazz from noon to 4pm on Sundays from mid-June to mid-September. *Plats du jours* are excellent value at €12/15 by day/night.

## LE VINÉA CAFÉ

Map pp158–9 French, Café €€

☎ 01 44 74 09 09; 26–28 cour St-Émilien, 12e; starters €4.50–14.50, mains €10.90–20, menus €14.50 & €18 (lunch only); ☎ 9am–2am Sun–Thu, to 4am Fri & Sat; 🍷 Cour St-Émilien

The anchor tenant – or so it would seem – of the cour St-Émilien, this is a delightful wine bar-restaurant with a lovely terrace to the back facing place des Vins de France.

There's live music some nights and a popular brunch (€23) from noon to 4pm on Sunday.

## L'ENCRIER

Map pp158–9 French, Bistro €€

☎ 01 44 68 08 16; www.enoteca.fr, in French; 55 rue Traversière, 12e; starters €5.50–11, mains €10–19, menus €14 (lunch only) & €19–33; ☎ lunch Mon–Fri, dinner to 11pm Mon–Sat; 🍷 Ledru Rollin or Gare de Lyon

Always heaving but especially at lunch, 'The Inkwell' attracts punters with its classic salmon *assiette de foie gras* and less-common dishes like *cervelle des canuts* (a herbed cheese from Lyons). To follow, try the *bar entier grillé* (whole grilled bass) or delicate *joues de cochon aux épices* (pig's cheeks with spices). A variety of set menus, an open kitchen, exposed beams and a large picture window make this a winner.

## SWANN ET VINCENT

Map pp158–9 Italian €€

☎ 01 43 43 49 40; 7 rue St-Nicolas, 12e; starters €6.50–12, mains €13–18, menu €15.90 (lunch only); ☎ lunch & dinner to 11.45pm; 🍷 Ledru Rollin

If you're visiting this fine restaurant, ask for a table in the front room, which will hopefully be awash with sunlight. Unpretentious French staff can help you select from the huge blackboard, where at least two of the starters, pastas and main dishes change every day. Go slow on the complimentary basket of olive-and-sweet-herb bread, though; you need to leave room for the tiramisu (€6.50). And, if you must know, Swann and Vincent, whose larger-than-life portraits face you through the front window opposite at No 14, are the children of the owner.

## KHUN AKORN

Map pp158–9 Thai €€

☎ 01 43 56 20 03; 8 av de Taillebourg, 11e; starters €10–14, mains €15–17; ☎ lunch & dinner to 11pm Tue–Sun; 🍷 Nation

This Thai eatery near place de la Nation is an oasis of sophistication and good taste – in every sense. Among the traditional dishes, the *tom yum*, and the beef and chicken satays with scrumptious peanut sauce are outstanding. More innovative offerings include *fruits de mer grillés sauce barbecue maison* (grilled seafood with barbecue sauce) and the *larmes du tigre* ('tears of the tiger'; grilled fillet of beef marinated in honey and herbs). In fine weather, try the terrace upstairs.

## COMME COCHONS

Map pp158–9 French €€

☎ 01 43 42 43 36; 135 rue de Charenton, 12e; starters €7–14, mains €14–17, menus €12 & €15 (lunch only); ☎ lunch & dinner to 11pm; 🍷 Gare de Lyon

You may not be attracted by the name but the excellent traditional dishes and the sunny terrace at 'Like Pigs' will undoubtedly change your mind. This bistro is like a page out of the past – only the contemporary paintings on the wall by local artists will keep you in the present. Among the specialities are potted *pleurotte* mushrooms with foie gras and *l'os a moëlle fleur de sel* (marrow bone with sea salt). There's live jazz on Thursday evening.

## AGUA LIMÓN

Map pp158–9 Spanish €€

☎ 01 43 44 92 24; 12 rue Théophile Roussel, 12e; tapas €5.50–15; menus €13 (lunch only); ☎ lunch & dinner Tue–Sat; 🍷 Ledru Rollin

Considered by some to have the best tapas in Paris, 'Lemon Water' is an attractive bar-restaurant within easy walking distance of Bastille. Go for the *boquerones* (whitebait) in vinegar, the octopus Catalan-style and the excellent *patatas bravas*. There's decent selection of Spanish wines, including Riojas.

## LA PARTIE DE CAMPAGNE

Map pp158–9 French €€

☎ 01 43 40 44 11; 36 cour St-Émilien, 12e; dishes €10.90–13.50; ☎ 8am–2am daily; 🍷 Cour St-Émilien

Located in one of the old *chais* (wine warehouses) of Bercy, 'The Country Outing' serves some of the best food in the area. Business people and strollers from the Jardin de Bercy sit cheek by jowl at a large communal table set up at the back of the room, and order from a menu that includes soups, *tartines* and pies. It's also a great place for breakfast, and the inviting terrace is open in the warmer months.

## LINA'S

Map pp158–9 Sandwich Bar €€

☎ 01 43 40 42 42; www.linascafe.fr; 102 rue de Bercy, 12e; soups & salads €4.50–6.10, sandwiches €3.90–6.90; ☎ 8.30am–4.30pm Mon–Sat; 🍷 Bercy

This branch of a popular chain of lunch spots across Paris (some 17 outlets so far) has upmarket sandwiches, salads and soups. Other outlets include an **Opéra branch** (Map pp148–9; ☎ 01 42 46 02 06; 30 blvd des Italiens, 9e; 🍷 Richelieu Drouot) and **La Défense** (Map p180; ☎ 01 46 92 28 47; parvis de la Défense; 🍷 La Défense).

## SELF-CATERING

West of Parc de Bercy there's a **Franprix** (Map pp158-9; 3 rue Baron Le Roy, 12e; ☎ 8.30am-8.30pm Tue-Sun; 📍 Cour St-Émilien) that's open on Sundays.

## 13E ARRONDISSEMENT & CHINATOWN

With the Simone de Beauvoir footbridge (p161) making Bercy (p157) footsteps away from the 13e, foodies are hot-footing it to Paris' Chinatown in search of authentic Asian food: Av de Choisy, av d'Ivry and rue Baudricourt are the streets to try.

North around the Bibliothèque Nationale de France and MK2 entertainment complex (p313), stretching north along av Pierre Mendès to Gare d'Austerlitz, is the land of opportunity where a new cutting-edge dining or drinking venue seems to open every day. Westwards is Butte aux Cailles, a gritty, real-life 'village' within Paris, likewise chock-a-block with interesting, fun-guaranteed addresses.

To penetrate the absolute heart of this unexpectedly varied neighbourhood, consider an alternative evening of culinary and artistic entertainment at **L'Atoll 13** (Map pp162-3; www.atoll13.org, in French; 175ter rue Tolbiac, 13e; 📍 Bibliothèque François Mitterand), an artists' squat symbolic host to concerts, bands, happenings and – each Tuesday evening – an atmospheric *repas de quartier*.

### CHEZ JACKY Map pp162-3 French €€€

☎ 01 45 83 71 55; www.chezjacky.fr, in French; 109 rue du Dessous des Berges, 13e; starters & mains €20-29, menu €35, with wine €45; 🍷 lunch & dinner to 10.30pm Mon-Fri; 📍 Bibliothèque In the shadow of the national library, Chez Jacky is a serious, traditional restaurant with thoughtful service and a nice, old-fashioned provincial atmosphere. The brothers in charge know how to find good regional produce and present it with great panache, even if originality isn't their cardinal virtue.

### CHEZ NATHALIE

Map pp162-3 French, Contemporary €€

☎ 01 45 80 20 42; 41 rue Vandrezanne, 13e; starters €10-15, mains €15-24; 🍷 lunch & dinner to 11pm daily; 📍 Corvisart or Place d'Italie Refreshingly different with summertime tables on car-quiet rue Vandrezanne, this

pocket-sized dining spot is a lovely spot to dine *tête à tête*. A transparent Kartell chair and potted bamboos stand outside, and inside black lacquered tables ooze modernity. On the menu, traditional French dishes with world food in the guise of a pressed artichoke heart with foie gras, wild boar with celery puree, squid pan-fried with chilli and so on.

### CHEZ PAUL Map pp162-3 French €€

☎ 01 45 89 22 11; 22 rue de la Butte aux Cailles, 13e; starters €9.50-12, mains €16-21; 🍷 lunch & dinner to midnight daily; 📍 Corvisart or Place d'Italie

Paul's pad is a classic in Butte aux Cailles. Soak up the relaxed, chatty feel and indulge in French-then-French dishes cooked to perfection. Despite its name *gras double* (double fat) is not fatty; rather, it's belly pan-fried with garlic and parsley, as the friendly note on the menu thoughtfully explains.

### LE TEMPS DES CÉRISES

Map pp162-3 French €€

☎ 01 45 89 69 48; 18-20 rue de la Butte aux Cailles, 13e; starters €8-10, mains €10-21, menu lunch/dinner €14.50/22.50; 🍷 lunch Mon-Fri, dinner to 11.30pm Mon-Fri, to midnight Sat; 📍 Corvisart or Place d'Italie

There's no beating about the bush at 'The Time of Cherries' (ie 'days of wine and roses' to English speakers), an easygoing restaurant run by a workers' cooperative for three decades. Switch off your mobile (lest there be hell to pay) before entering, plonk yourself down at a table and while away several hours munching on faithfully solid fare in a quintessentially Parisian atmosphere. Buy their *coton-bio* T-shirt upon departure.

### RESTAURANT BIOART

Map pp162-3 Organic €€

☎ 01 45 85 66 88; www.restaurantbioart.fr; 1 quai François Mauriac, 13e; starters €8, mains €18; 🍷 lunch Mon, lunch & dinner to 11.30pm Tue-Fri, dinner to 11.30pm Sat; 📍 Bibliothèque Split across two floors, this Seine-side eating space with neon lighting and glass windows is 100% bio. Less formal snacks, salads (€10) and bowls of pasta 'n' risotto (€10) make up the ground-floor café menu, while the *risotto au cognac à la crème* is typical of the more formal fare served upstairs. Savouring 'un plaisir naturel' (a natural pleasure) is the hip but laidback mood here.

### L'AVANT GOÛT Map pp162-3 French, Bistro €€

☎ 01 53 80 24 00; www.lavantgout.com, in French; 26 rue Bobillot, 13e; starters €10, mains €16.50, menus lunch/dinner €14/31; 🍷 lunch & dinner to 10.45pm Tue-Sat; 📍 Place d'Italie A prototype of the Parisian 'neo-bistro', the 'Foretaste' has chef Christophe Beaufront serving some of the most inventive modern cuisine around. The place gets noisy, tables count little more than a dozen, and service is stern. But the food is different and divine. Advance reservations are vital but, should you not get in, its wine shop, **Côte Cellier** (☎ 01 45 81 14 06; 37 rue Bobillot, 13e; 🍷 noon-8pm Tue-Fri, 10.30am-12.30pm & 3.30-8.30pm Sat), opposite, sells dishes to take away.

### À LA DOUCEUR ANGEVINE

Map pp162-3 French €€

☎ 01 45 83 32 30; 1 rue Xaintraillles, 13e; starters €8-10, mains €10-15; 🍷 8.30am-4.30pm Mon-Wed, 8.30am-4.30pm & 7.45-10.30pm Thu & Fri; 📍 Bibliothèque

A typical *bistro de quartier*, À la Douceur Angevine is the place in the 13e to jostle with locals. Its name, penned in a poem by 16th-century French poet Joachim du Bellay, celebrates the sweetness of gastronomy and viticulture from Anjou, land of kings, chateaux and Rabelais, west of Paris in the Loire Valley. In spring, when a dozen lucky diners can dine on the terrace outside, it bumps up its opening hours to three evenings a week. It closes for three weeks in August.

### LA FLEUVE DE CHINE

Map pp162-3 Chinese €€

☎ 01 45 82 06 88; 15 av de Choisy, 13e; starters €3.50-10, mains €7-15; 🍷 lunch & dinner to 11pm Fri-Wed; 📍 Porte de Choisy

Here you'll find the most authentic Cantonese and Hakka food in Paris and, as is typical, both the surroundings and the service are forgettable. Go for the superb dishes cooked in clay pots. La Fleuve de Chine can also be reached through the Tour Bergame housing estate at 130 blvd Masséna.

### LA CHINE MASSÉNA Map pp162-3 Chinese €€

☎ 01 45 83 98 88; 18 av de Choisy, 13e; soups & starters €4.10-11, mains €6.50-14; 🍷 lunch & dinner to 11pm daily; 📍 Porte de Choisy This enormous restaurant specialising in Cantonese and Chiu Chow cuisine is a real favourite in Chinatown; to ensure it would

have good joss for the coming year we fed the dragon lettuce at the last Lunar New Year celebrations. The dim sum here is especially good and women still go around the dining area with trolleys calling out their wares.

### L'AUDIENNE

Map pp162-3 French, Brasserie €€

☎ 01 44 24 86 23; 22 rue Louise Weiss, 13e; starters €4.30-11.50, mains €11.50-12.50, menu €13; 🍷 lunch Mon-Sat; 📍 Chevaleret

In an annex of the Department of the Economy & Finance, this brasserie-bar serves well-prepared and traditional French dishes to demanding civil servants. The contemporary décor gives the place a lively feel; the menu is good (although hardly original), featuring such dishes as *tartare hâché* (steak tartar), *faux-filet* (beef sirloin) and a range of main-course salads. There's also a lovely terrace where you can sit on sunny days.

### CHEZ GLADINES

Map pp162-3 French, Basque €€

☎ 01 45 80 70 10; 30 rue des Cinq Diamants, 13e; starters €5-10, mains €8.50-11.50; 🍷 lunch & dinner to midnight Sun-Tue, to 1am Wed-Sat; 📍 Corvisart

Enormous 'meal-in-a-metal-bowl' salads (€6.80-9) and potato platters guaranteed to reap change from a €10 note is the prime draw of this down-to-earth Basque bistro in Buttes aux Cailles. It buzzes with students and spend-thrift diners under 30, and is always a hoot. Traditional Basque specialities (€9.50-11) to munch on atop red-and-checked cloth tables include *pipérade* and *poulet basque* (chicken cooked with tomatoes, onions, peppers and white wine). Arrive early to grab a pew.

### SMOOTHIE TIME

Map pp162-3 Juice & Salad Bar €

☎ 01 45 83 98 88; www.smoothie-time.com, in French; 22 av Pierre Mendès France, 13e; salads €6.40-8.90, bagels €3.50-6.60, menu breakfast €8.90, lunch €8.50 & 11.50; 🍷 8.30am-7.30pm Mon-Fri; 📍 Gare d'Austerlitz

This pristine space polka-dotted with trendy lime-green and shocking-pink furnishings is a look good/feel good type of hangout. Juices, smoothies, salads and filled bagels are categorised on the menu according to their muscle-, energy-, beauty- or veggie-power. All very trendy.



**FIL 'O' FROMAGE** Map pp162-3 French, Cheese €  
☎ 01 53 79 13 35; www.filofromage.com; 12 rue  
Neuve Tolbiac, 13e; sandwiches €4.50-7, menus  
€14.50-15.50; ☎ 10am-7.30pm Mon-Wed, to  
10.30pm Thu-Sat; 📖 Bibliothèque

This new *fromagerie* offering lunches and light meals throughout the day six days a week is godsend in an area that is not overly endowed with places to eat, especially budget ones. Everything here involves cheese, including the *assiette froide* (cold plate) of three cheese, three cold meats and salad and the *poêlons* (pots) of warm cheese.

## SELF-CATERING

Wines selected by and dishes created by top Parisian chef Christophe Beaufront are sold to take home at **L'Avant-Gout Côté Cellier** (Map pp162-3; ☎ 01 53 81 14 06; www.lavantgout.com, in French; 37 rue Bobillot, 13e; ☎ noon-8pm Tue-Fri, 10.30am-1.30pm & 3.30-8.30pm Sat; 📖 Place d'Italie). Don't miss his signature dish, *pot au feu au cochon aux épices* (spicy pork stew).

## 15E ARRONDISSEMENT

With its dearth of food shops and twin-set of quintessential café-cum-bars on seemingly every pair of street corners, this is one arrondissement where you know real Parisians really live. Solidly down to earth and stoically free of any trendy concept dining, the 15e cooks up fabulously simple bistro fare. Rue de la Convention, rue de Vaugirard, rue St-Charles, rue du Commerce and those south of blvd de Grenelle are key streets.

Near the water, two culinary innovators add an element of surprise: Japanese nouvelle-cuisine chef Hisayuki Takeuchi's Saturday-afternoon École du Sushi at **Kaiseki Sushi** (Map pp166-7; ☎ 01 45 54 48 60; www.kaiseki.com; 7bis rue André Lefebvre, 15e; 📖 Javel) is *the* place in Paris to learn how to make sushi; Cyril Lignac, something of a Jamie Oliver with his televised chef-training and school canteen projects, cooks up *cuisine attitude* at **Le 15ème** (☎ 01 45 54 43 43; www.cyrillignac.com; 14 rue Cauchy, 15e; menu lunch €40, dinner €105; ☎ lunch & dinner to 10pm Mon-Fri, dinner Sat; 📖 Javel), aptly placed on the ground floor of an apartment block.

**KIM ANH** Map pp166-7 Vietnamese €€€  
☎ 01 45 79 40 96; 49 av Émile Zola, 15e; starters  
€13-15, mains €22-42, menu €37; ☎ dinner to  
10.30pm daily; 📖 Charles Michels

A travel guide hotspot situated across the road from Sawadee, this place is the antithesis of the typically Parisian canteen-style Vietnamese restaurant. Kim Anh greets its customers with tapestries, white tablecloths, fresh flowers and extraordinarily fresh and flavoursome food, all elaborately presented. The *émincé de bœuf à la citronnelle* (beef with lemon grass) is a skilful combination of flavours, but the true sensation is the caramelised langoustine.

**L'OS À MOËLLE** Map pp166-7 French, Bistro €€€  
☎ 01 45 57 27 27; 3 rue Vasco de Gama, 15e; menus lunch €17 & €30, dinner €36; ☎ lunch & dinner to 11.30pm Tue-Fri, dinner to midnight Sat; 📖 Lourmel

Marrowbone chef Thierry Faucher (ex-Hotel Crillon) makes no bones about his outstanding cuisine wholly inspired by 'the market, the season and the humour of the moment'. His six-course sampling menus are among the most affordable in town, embracing delicacies like scallops with coriander, sea bass in cumin butter or half a quail with endives and chestnuts, while his chocolate *quenelle* (dumpling) with saffron cream is award-winning. Should you fail to snag a table, try his wine bar (p298) opposite.

**SAWADEE** Map pp166-7 Thai €€€  
☎ 01 45 77 68 90; 53 av Émile Zola, 15e; menu lunch €14.50, dinner €20, €25, €28 & €32; ☎ lunch & dinner to 10.30pm Mon-Sat; 📖 Charles Michels For 20 years this well-known restaurant has been bidding *sawadee* (welcome) to Thai-food lovers – and is in most guidebooks to prove it. The décor is rather impersonal, but the sophisticated cuisine more than makes up for it. Twist your tongue around prawn or chicken soup flavoured with lemon grass, spicy beef salad (a real treat), satay sticks (chicken, beef, lamb and pork) with peanut sauce and other classic dishes of Siam.

**LE CRISTAL DE SEL** Map pp166-7 French €€  
☎ 01 42 50 35 29; www.lecristaldesel.fr, in French; 13 rue Mademoiselle, 15e; starters €10-17, mains €16-24; ☎ lunch & dinner to 10pm Tue-Sat; 📖 Commerce

The raved-about stage of young rising chef Karl Lopez, this modern bistro has a distinct kitchen feel with its small brightly-lit white

walls, white-painted beams and gaggle of busy chefs behind the bar. The only decorative feature is a candle-lit crystal of rose-tinted salt on each table – a sure sign that food is what The Salt Crystal is all about. Lopez's *tarte à la bergamote fraîche meringuée* (lemon meringue pie) – divine – has to be the zestiest in Paris. Reservations essential.

## LE CASIER À VIN

Map pp166-7 French, Bistro €€

☎ 01 45 57 27 27; lecasieravin@noos.fr; 53 rue Olivier de Serres, 15e; starters €7-10.50, mains €13.80-19.50; ☎ lunch & dinner to 10.30pm Mon-Fri, dinner to 10.30pm Sat; 📖 Convention The bottle-lined walls, ham-cutting machine, wood-slat blinds and tatty mustard façade promise great things. Indeed, this much-loved bistro is a dining staple in most 15e Parisians' daily lives. Titillate your tastebuds with a signature *assiette de dégustation* (tasting platter; €12.50) of *fromage* (cheese) or *charcuterie* (cold cuts), or go for a classic like *pot au feu de canard* (duck stew) or *tartare de bœuf* (steak tartare). After the main course, sweeten your tastebuds with a bowl of *riz au lait à l'ancienne* (old-fashioned rice pudding) and leave in love with the place.

**AL WADY** Map pp166-7 Lebanese €€

☎ 01 45 58 57 18; 153 rue de Lourmel, 15e; starters €10, mains €14.50-18, lunch menus €12 & €14.50; ☎ lunch & dinner to 10.30pm Mon-Fri, dinner to 10.30pm Sat; 📖 Lourmel It's not so much the decor as the incredibly warm welcome complemented by a cuisine well above average that has made this Lebanese restaurant much-loved over the years. Around for a couple of decades, Parisians flock here to gorge on meal-sized platters of mixed hot and cold *mezzes*, grilled meats and unbeatable-value lunch-time *menus*. Among the handful of Al Wady specialities is *moutabal*, a typical Lebanese aubergine dip spiced with walnut and pomegranate.

## ALSO RECOMMENDED

**Le Troquet** (Map pp166-7; ☎ 01 45 66 89 00; 21 rue François Bonvin, 15e; 2-/3-course menu lunch €24/28, dinner €30 & €40; ☎ lunch & dinner to 11.30pm Tue-Sat; 📖 Sèvres Lecourbe) 'Ordinary' things cooked with a spin by Basque chef Christian Etchebest.

**Les Dix Vins** (Map pp166-7; ☎ 01 43 20 91 77; 57 rue Falguière, 15e; menu lunch €20, dinner €24; ☎ lunch & dinner to 11pm Mon-Fri, dinner to 11pm Sat; 📖 Pasteur) Excellent value and good service at this tiny restaurant devoted to Bacchus; only *menus*.

## SELF-CATERING

The 15e has two markets, **Marché Grenelle** and **Marché St-Charles** (p231), and ample supermarkets including **Monoprix** (Map pp166-7; 2 rue du Commerce, 15e; ☎ 9am-10pm Mon-Sat; 📖 La Motte Picquet-Grenelle). If all you seek for lunch is a well-filled bread roll (from €3.60 to €4.70) or salad and a fruit tart (from €5 to €8.50) to take away or eaten at bar-stool seating, bakery **Maison Kayser** (Map pp166-7; 49 rue Linois, 15e; ☎ 7am-8.30pm Mon-Sat; 📖 Charles Michels) is the best deal around.

## MONTMARTRE & PIGALLE

The 18e arrondissement, where you'll find Montmartre and the northern boundary of Pigalle, thrives on crowds and little else. When you've got Sacré Coeur, place du Tertre and its portrait artists and Paris literally at your feet, who needs decent restaurants? But that's not to say that everything is a write-off in this well-trodden tourist area. You just have to pick and choose a bit more carefully than elsewhere in Paris. The restaurants along rue des Trois Frères, for example, are generally a much better bet than their touristy counterparts in and around place du Tertre.

## À LA CLOCHE D'OR

Map p169 French €€€

☎ 01 48 74 48 88; www.aladochedor.com, in French; 3 rue Mansart, 9e; starters €7.50-10, mains €18-33; menus €18.50 (lunch only), €29 & €33; ☎ lunch Mon-Fri, dinner to 5am Mon-Sat; 📖 Blanche or Pigalle

This place, at the foot of the Butte Montmartre since 1928 and once the property of actress Jeanne Moreau's parents, is the antithesis of trendy. Decorated in 'old bistro' style with photos of stars of stage (mostly) and screen (some) plastering the walls, 'The Gold Bell' serves up favourites like steak tartare (its signature dish), massive steaks and fish of the day. Order the baked Camembert and, in winter, sit by the fire.

## CAFÉ BURQ Map p169

French €€€

☎ 01 42 52 81 27; 6 rue Burq, 18e; menus €15 & €19 (lunch only), €26 & €30; 🍴 lunch & dinner to 2am Tue-Sat; 🚻 Abbesses

This convivial, retro bistro in the heart of Montmartre is always buzzing; make sure you book ahead – especially at the weekend. Don't come for the décor or the space, though; both are nonexistent. Instead visit for the unfussy but well-prepared dishes like baked Camembert and lamb shoulder.

## LA MASCOTTE Map p169

French, Seafood €€€

☎ 01 46 06 28 15; [www.la-mascotte-montmartre.com](http://www.la-mascotte-montmartre.com); 52 rue des Abbesses, 18e; starters €8.50-11.50, mains €19-25, menu €19.50 (lunch only) & €35; 🍴 lunch & dinner to midnight daily; 🚻 Abbesses

La Mascotte is a small, unassuming spot much frequented by regulars who can't get enough of its seafood and regional cuisine. In winter, don't hesitate to sample the wide variety of seafood, especially the shellfish. In summer sit on the terrace and savour the delicious *fricassée de pétoncles* (fricassée of queen scallops). Meat lovers won't be disappointed with various regional delicacies, including Auvergne sausage and Troyes *andouillette* (veal tripe sausage).

## LE CHÉRI-BIBI Map p169

French €€

☎ 01 42 54 88 96; 15 rue André del Sarthe, 18e; menus €19 & €24; 🍴 dinner to 11.30pm Tue-Sat, brunch Sun; 🚻 Barbès Rochechouart

Taking its name from the series of detective novels by Gaston Leroux (1868–1927), this odd little place can be found (with some difficulty, it must be said) on a grotty street on the 'other' (read: wrong) side of the Butte de Montmartre and when you arrive you won't even know it as there is no sign outside. Just look for the thick black drapes in the shopfront window and enter what feels like the 1950s, with its postwar décor and excellent 'family' cooking (try the *boeuf bourguignon*).

## IL DUCA Map p169

Italian €€

☎ 01 46 06 71 98; 26 rue Yvonne le Tac, 18e; starters €9-14, mains €15-23.50, menu €13 (lunch only) & €24; 🍴 lunch & dinner to 11.30pm daily; 🚻 Abbesses

This intimate little Italian restaurant has good, straightforward food, including homemade pastas (€11 to €13). The selec-

tion of Italian wine and cheese is phenomenal; themed weeks, with various regions and types of produce, are scheduled throughout the year.

## CHEZ PLUMEAU Map p169

French €€

☎ 01 46 06 26 29; 4 place du Calvaire, 18e; starters €9.8-17, mains €17-20.50, menu €16 (lunch only); 🍴 lunch & dinner to midnight daily Apr-Oct, lunch & dinner to 11pm Thu-Mon Nov-Mar; 🚻 Abbesses  
Once the popular Auberge du Coucou restaurant and cabaret, today's 'Feather Duster' caters mainly to tourists fresh from having their portraits done on place du Tertre. But for a tourist haunt it's not too bad and the back terrace is great on a warm spring or summer afternoon. Plats du jour are a snip at around €15.

## CHEZ TOINETTE Map p169

French €€

☎ 01 42 54 44 36; 20 rue Germain Pilon, 18e; starters €6-9, mains €15-20; 🍴 dinner to 11.15pm Tue-Sat; 🚻 Abbesses

The atmosphere of this convivial restaurant is rivalled only by its fine cuisine. In the heart of one of the capital's most touristy neighbourhoods, Chez Toinette has kept alive the tradition of old Montmartre with its simplicity and culinary expertise. Game lovers won't be disappointed; *perdreau* (partridge), *biche* (doe), *chevreuil* (roebeek) and the famous *filet de canard à la sauge et au miel* (fillet of duck with sage and honey) are the house specialities and go well with a glass of Bordeaux.

## LE CAFÉ QUI PARLE

Map p169 French €€

☎ 01 46 06 06 88; 24 rue Caulaincourt, 18e; starters €7-14, mains €13.50-20; menus €12.50 & €17; 🍴 lunch & dinner to 11pm Thu-Tue; 🚻 Lamarck Caulaincourt or Blanche

The talking café is a fine example of where modern-day eateries are headed in Paris. It offers inventive, reasonably priced dishes prepared by owner-chef Damian Moeuf and cuisine amid comfortable surroundings. We love the art on the walls and the ancient safes down below (the building was once a bank), but not as much as we do their brunch (€15), served from 10am on Saturdays and Sundays.

## LA TABLE D'ANVERS Map p169

French €€

☎ 01 48 78 35 21; 2 place d'Anvers, 9e; starters €11, mains €19, menus €17.90 & €23.90 (lunch

## PHILIPPE FAURE-BRAC

The much decorated Philippe Faure-Brac – he was named Best Sommelier in France in 1988 and Best Sommelier in the World four years later – owns and operates the highly successful **Bistrot du Sommelier** (p261), produces his own label (a Côtes du Rhône Villages called *Domaine Duseigneur*) and has written a half-dozen books on the subject of wine and on wine and food pairing, including *Exquisite Matches* (Editions EPA, 2005).

**Bring me a bottle of...** Red from the Rhône Valley – a Châteauneuf-du-Pape, maybe – or a good quality Riesling from Alsace.

**Let's cut to the chase. Is there life beyond French wines?** Yes, of course, but understand that my references are French. Parisians are very keen on so-called New World wines and we list bottles from three-dozen different countries on our card, including one from Kent (Chapel Down 2006 Bacchus). The best sauvignon outside France is made in New Zealand, shiraz from Australia is especially good and the best malbec is from Argentina.

**I'm going to have a glass of red wine with the chicken and my friend wants white with the lamb. OK with you?** The *code de couleur* does not have to be rigid. What you drink is really a matter of taste; at the end of the day a good wine is a good wine. The question you have to ask yourself is: 'What is the dominant characteristic of the food?' Cream sauces can go well with red wine, for example shellfish with champagne and certain cheeses (Chaource, Comté) with rosé.

**Then what should I have with my Mexican chilli and my (even spicier) Thai tom yum gung?** These two cuisines are especially difficult to pair with wines. Try a white or, even better, a rosé. Avoid reds, particularly complex ones.

**About wine whiners... What do you do when someone claims a wine is corked and you know it isn't?** We always smell it first, which tells us whether the wine is off. But one can make mistakes, and the customer is always right. Of course we will change it even if we don't believe it is corked.

**It's a kind of snobbery, isn't it?** It's not easy to stay a wine snob for long. A blind taste test is a great equaliser. Wine snobs don't tend to come here. Instead we get guests who are particularly knowledgeable about wine. If they're not French, they're often Belgian or English.

*Interviewed by Steve Fallon*

only) & €34; 🍴 lunch Tue-Fri, dinner to 11pm Mon-Sat; 🚻 Anvers

Just far enough off the Montmartre tourist track to keep the tourist hordes away, this local favourite overlooking a stylish and grassy square offers contemporary French cuisine with Mediterranean (and especially Provençale) influences. The lunch *menus* are particularly good value.

## ISAAN Map p169

Thai €€

☎ 01 42 80 09 72; 1 rue de Calais, 9e; starters €5-8, mains €10-19; menus €10.90 (lunch only), €14.90 & €16.90; 🍴 lunch Mon-Fri, dinner to 11pm daily; 🚻 Blanche

The name of this friendly little eatery just south of Montmartre refers to Thailand's Northeast, which produces the spiciest dishes in the realm. While we can't say the dishes blew our tops off, they were certainly authentic. Go for the basics: chicken green curry and *pat tai* noodles.

## LE MAQUIS Map p169

French €€

☎ 01 42 59 76 07; 69 rue Caulaincourt, 18e; starters €10, mains €18, menus €15 (lunch only),

€22 & €33; 🍴 lunch & dinner to 10pm Tue-Sat; 🚻 Lamarck Caulaincourt

If you're in Montmartre and despairing over the choice of eateries (overpriced with poor service), give the Butte the boot and head the short distance north to rue Caulaincourt and this typical bistro with *cuisine traditionnelle* (traditional cooking). The name refers to the neighbourhood and not the French Resistance or the herbal underbrush of Corsica. The set lunch includes a 25cL *pichet* of wine.

## LE REFUGE DES FONDUS

Map p169 French, Savoie €€

☎ 01 42 55 22 65; [www.lerefugedesfondus.com](http://www.lerefugedesfondus.com), in French; 17 rue des Trois Frères, 18e; menu €17; 🍴 dinner to 2am daily; 🚻 Abbesses or Anvers

This odd place has been a Montmartre favourite for nigh on four decades. The single *menu* provides an aperitif, hors d'oeuvre, red wine (or beer or soft drink) in a *biberon* (baby bottle) and a good quantity of either *fondue savoyarde* (melted cheese) or *fondue bourguignonne* (meat fondue). The last sitting is at midnight.

**LE MONO** Map p169 African, Togolese €€

☎ 01 46 06 99 20; 40 rue Véron, 18e; starters €5-15, mains €9-17; 🍴 dinner to 1am Thu-Tue; 🍷 Abbesses or Blanche

Le Mono, run by a cheery Togolese family, offers West African specialities, including *lélé* (flat, steamed cakes of white beans and shrimp; €6.50), *azidessi* (beef or chicken with peanut sauce; €11), *gbekui* (goulash with spinach, onions, beef, fish and shrimp; €13) and *djenkoumé* (grilled chicken with semolina noodles; €12). The rum-based punches are an excellent prelude.

**AU PETIT BUDAPEST**

Map p169 Hungarian €€

☎ 01 46 06 10 34; 96 rue des Martyrs, 18e; starters €7.50-9.50, mains €14.50-16.50, menu €18.50; 🍴 dinner to midnight Mon-Sat; 🍷 Abbesses

With old etchings and the requisite Gypsy music, this little eatery does a reasonable job of recreating the atmosphere of a late-19th-century Hungarian *csárda* (traditional inn). From the chicken *paprika* to the *crepe à la Hortobagy* (crepe with meat and crème fraîche; €9.50), these are refined versions of popular Hungarian dishes. For dessert try the ever-rich *Gundel palacsinta* (flambéed pancake with chocolate and nuts).

**LA MAISON ROSE** Map p169 French €€

☎ 01 42 57 66 75; 2 rue de l'Abreuvoir, 18e; starters €7.20-13, mains €14.50-16.50, menu €16.50; 🍴 lunch & dinner to 10.30pm daily Mar-Oct, lunch Thu-Mon, dinner to 9pm Mon, Thu-Sun Nov-Feb; 🍷 Lamarck Caulaincourt

Looking for the quintessential Montmartre bistro in a house that was the subject of

a lithograph by Maurice Utrillo? Head for the tiny 'Pink House' located just north of the Place du Tertre. It's not so much about food here but rather location, location, location.

**LE RELAIS GASCON**

Map p169 French, Southwest €€

☎ 01 42 58 58 22; 6 rue des Abbesses, 18e; starters €6-11, mains €10.50-16, menus €8 (lunch only), €15 & €23.50; 🍴 lunch & dinner to midnight daily; 🍷 Abbesses

Situated just a short stroll from the place des Abbesses, the Relais Gascon has a relaxed atmosphere and authentic regional cuisine at very reasonable prices. The *salades géantes* (giant salads, a house speciality) and the *confit de canard* (duck confit) will satisfy big eaters, while the traditional Basque *cassoulet* and *tartiflette* are equally tasty and filling. After, try the traditional *gâteau basque* (a simple layer cake filled with cream and cherry jam) or a *crème brûlée*.

**AUX NÉGOCIANTS** Map p169 French €€

☎ 01 46 06 15 11; 27 rue Lambert, 18e; starters €6.20-12, mains €13.80-15.50; 🍴 lunch & dinner to 10.30pm Mon-Fri; 🍷 Château Rouge

This old-style wine bar and bistro is far enough from the madding crowds of Montmartre to attract a faithful local clientele. Patés, terrines, traditional mains like *bœuf bourguignon*, and wine paid for according to consumption – it all feels like the Paris of the 1950s (or even earlier).

**L'ÉPICERIE** Map p169 Italian €€

☎ 01 48 78 07 50; 51 rue des Martyrs, 9e; salads €6-10, dishes €9-13; 🍴 9am-10pm daily; 🍷 Pigalle

An excellent place for lunch is this Italian grocer and caterer, which has a large array of cold and hot dishes as well as salads available. You can eat *in situ* in what looks and feels more like café than a shop, or take it with you for a picnic.

**LE SOLEIL GOURMAND**

Map p169 French, Mediterranean €€

☎ 01 42 51 00 50; 10 rue Ravignan, 18e; dishes €8.50-12.50; 🍴 lunch & dinner to 11pm Tue-Sun; 🍷 Abbesses

This cheery boutique and restaurant exudes the south of France with its warm décor and simple dishes like salads, savoury tarts

and baked *bricks* (stuffed fritters). Treat yourself to the *tarte aux tomates confites* (glazed tomato tart) or the (*tarte aux oignons, poivrons, raisins et pignons grillés* (tart with onion, green peppers, grapes and grilled pine nuts) and any of the wonderful ice creams. The *plat du jour* is priced between €10.50 and €12.50.

**AU GRAIN DE FOLIE**

Map p169 Vegetarian €€

☎ 01 42 58 15 57; 24 rue de la Vieuville, 18e; dishes €10-12, menus €14 & €16; 🍴 lunch Tue-Sun, dinner to 11pm Tue-Sat; 🍷 Abbesses

This hole-in-the-wall macrobiotic and organic eatery run by a woman from Cambridge and in business for over 25 years has excellent vegetarian pâté and vegan quiche. There are also lots of good dippy things like hummus and guacamole.

**SELF-CATERING**

Towards place Pigalle there are lots of groceries, many of them open until late at night; try the side streets leading off blvd de Clichy (eg rue Lepic). Heading south from blvd de Clichy, rue des Martyrs, 9e, is lined with food shops almost all the way to the Notre Dame de Lorette metro station. Supermarkets in the area include **8 à Huit** (Map p169; 24 rue Lepic, 18e; 🍴 8.30am-10.30pm Mon-Sat; 🍷 Abbesses) and **Ed l'Épicerie** (Map p169; 6 blvd de Clichy, 18e; 🍴 9am-9pm Mon-Sat; 🍷 Pigalle).

**BEYOND CENTRAL PARIS LA DÉFENSE**

Quick eats to save off pangs between business meetings and soulless but pricey woo-that-client places form the backbone of La Défense's dining scene: The 3rd floor of the **Centre Commercial des Quatre Temps** (☎ 01 47 73 54 44; www.les4temps.com, in French; 15 Parvis de la Défense; 🍴 9am-10pm Mon-Fri, 8.30am-10pm Sat) alone is loaded with places to eat quickly, be it pizza or pancakes, Häagen-Dazs ice cream, Starbucks coffee, soup 'n' juice or stylish Japanese.

**GLOBETROTTER** Map p180 Island Cuisine €€€

☎ 01 55 91 96 96; 16 place de la Défense; starters €8-23, mains €15-30; 🍴 lunch Mon-Fri; 🍷 La Défense Grande Arche

La Défense's *gens d'affaires* (businesspeople) come to this tropical restaurant to embark on a culinary tour of the world through various islands. Think swordfish carpaccio with Caribbean pineapple or duck breast with dried fruit. Tables on the wooden-deck terrace face La Grande Arche and those inside woo diners with first-row seats at the **Bassin Agam** (p181). Shoebox-shaped, this must be the stubbiest building in La Défense!

**LE PETIT BOFINGER**

Map p180 French, Brasserie €€€

☎ 01 46 92 46 46; 1 place du Dôme; menu €20.50 & €25; 🍴 lunch & dinner until 11pm daily; 🍷 La Défense Grande Arche

It's easy to find this glassed-in dining room. Just head to the cinematic glass dome of a building, immediately on your left/right as you walk up/down the steps of the Grande Arche. The fare is typical bistro, bolstered by a good-value *formule bistro* (€21.80) which invites its overwhelmingly business clientele to network over *saucisses de Strasbourg* and *choucroute* (sauerkraut).

**BOLDÈRE** Map p180 Vegetarian €€

☎ 01 47 73 54 44; 15 Parvis de la Défense; salads €8-15; 🍴 9am-1am Mon-Fri; 🍷 La Défense Grande Arche

The hottest address on the block, this *bar à légumes* on the 3rd floor of Les Quatre Temps has done a roaring trade since its debut in late 2007. Health-conscious punters build their salad from a hundred and one different ingredients or plump for one of four different homemade soups. Interior décor is contemporary, the mood, chic-casual and the cuisine, 100% vegetarian. An invigorating shot of country air in a wholly urban landscape.

**K10** Map p180 Japanese €€

☎ 01 47 44 92 52; 15 Parvis de la Défense; dishes €2.20-5.80; 🍴 noon-10.30pm daily; 🍷 La Défense Grande Arche

Dishes are colour-coded at this quick, bright, modern eating joint, tagged as the 'rolling fusion-food experience', also on Les Quatre Temps' 3rd floor. Sit down on a bar stool or bright table, and take your pick from the mouth-watering array of rolls, yakitori (Japanese brochettes), sashimi, maki and sushi dishes that glide silently past on a conveyor belt. White dishes cost the least, orange the most.

**top picks****ASIAN RICE & NOODLES**

- Asianwok (p271)
- Higuma (p237)
- Isaan (p279)
- Ossek Garden (p244)
- Paris Hanoi (p247)
- Tai Yien (p271)
- Le Foyer du Vietnam (p254)
- La Chine Masséna (p275)
- La Fleuve de Chine (p275)



## ST-DENIS

There are a number of restaurants in the modern shopping area around the Basilique de St-Denis metro station.

### LES ARTS Map p182 North African, French €€

☎ 01 42 43 22 40; 6 rue de la Boulangerie; starters €6-7, mains €11-18, menu €18; 🍴 lunch & dinner to 10.30pm Tue-Sun; 🚶 Basilique de St-Denis

This central restaurant has mostly Maghreb cuisine (couscous, *tajines* etc; €11 to €16), with a few traditional French dishes as well, and comes recommended by local people. It's just opposite the basilica.

### LE PETIT BRETON

Map p182 French, Breton €€

☎ 01 48 20 11 58; 18 rue de la Légion d'Honneur; menus €11 & €14; 🍴 10am-3pm Mon-Fri, 11.30am-3.30pm Sat; 🚶 St-Denis Porte de Paris 'The Little Breton' is a decent spot for a lunch of traditional French fare (don't expect *galettes* or crepes despite the name). The plat du jour is a bargain-basement €8.

## LE CAFÉ DE L'ORIENT

Map p182

Tearoom €

☎ 01 48 20 30 83; 8 blvd de la Commune de Paris; teas €3-8, cocktails €5-6; 🍴 noon-midnight; 🚶 Basilique de St-Denis

If you fancy some North African mint tea and pastries or a cocktail, this is a comfortable Moroccan café with overstuffed cushions and Moroccan décor northeast of the basilica. They also do heartier dishes such as couscous and *tajines*.

## Self-Catering

The large, multi-ethnic **food market** (Map p182; place Jean Jaurès; 🍴 8am-2pm Tue, Fri & Sun; 🚶 Basilique de St-Denis) is opposite the tourist office. Halle du Marché, the large covered market a short stroll to the northwest, is known for its selection of spices.

**Franprix** (Map p182; 34 rue de la République; 🍴 9am-8pm Mon, 8.30am-8pm Tue-Sat, 8.30am-1.30pm Sun; 🚶 Basilique de St-Denis) is in the centre of town near the post office.